Hungry for Local

Hands to Table Harvest Menu - September 1st - 30th 2023



The King Edward thekingedward.com

Appetiser

Sweet Corn Fritters

Loaded with fresh corn, jalapeno, scallions and two cheese blend topped with house made lime cilantro crema

McKenzie Corn Farm - Denfield

Mains

House-Made Mac and Cheese topped with Garlic Cheddar

Our famous creamy house-made macaroni and cheese topped with garlic cheddar baked to perfection. Served with a side chef's salad or upgrade to Caesar for + \$3 Bright's Cheeses - Bright

OR

Pulled Pork Poutine

In-house, slow cooked, hand-pulled pork shoulder served over cheese curds and thickcut fries, topped with house bourbon BBQ gravy Ralph Bos Meats - Strathroy

Dessert

Maple Caramel Brownie Sundae

Vanilla ice cream, chocolate brownie chunks, and maple syrup caramel sauce Chapman's - Markdale, Robson's Maple Syrup - Ilderton

Two course (choice of main plus appetiser OR dessert) \$27.95, three course (choice of main) \$32.95.

Taxes and gratuities extra.

From creation to consumption and everything in between. When you know the story behind the food on your plate, it will leave you with a better taste in your mouth. Learn more about these local culinary partnerships at handstotable.ca/

