# **BRITANNIA LADNER**

#### **CRAFT ALES & KITCHEN**

#### **Seafood Chowder**

Creamy chowder with clam, fish and fresh dill. Bowl with served with focaccia 11.5 cup 6.5

# Wagyu Beef Carpaccio

Dijon shallot aioli, fried capers, arugula, Grana Padano, 14

#### **Charcuterie Board**

Selection of cured meats, olives, aged cheddar, Okanagan fig jam, dried apricot, sourdough 20

# **KFC** (Korean Fried Cauliflower)

Crispy florets, spicy gochujang sauce, sesame seeds. lime · 12 · V

#### **Buttermilk Fried Chicken**

Spicy maple, pickled celery · 13

#### Hummus

House made, pumpkin seed, pita bread, chives with olive oil • 10 · V

# **Ladner Power Bowl**

Hummus, fermented red cabbage, pickled beets, green kale, avocado, lemon vinaigrette pumpkin seeds & pearl barley, puffed wild rice · 17.5

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# Farm Salad

Mix greens, lemon vinaigrette, crispy chickpeas, cucumber. watermelon radish, grape tomato, hemp seeds • 12 • V • GF

#### **Beet & Goat cheese salad**

Pickle red and gold beets, whipped goat cheese, pistachio granola, gremolata V 13

# Add to power bowl or salads

- Full Chicken Breast 8
- Filet Sockeye Salmon 9.5

# **Grass Fed Beef Burger**

Butter lettuce, tomato, white cheddar, special house sauce, dill pickles, brioche bun with fries or greens · 18

# **Veggie Burger**

Crispy quinoa, rice and veg patty, Braised portobello, vegan Caesar dressing, butter lettuce, tomato, with fries or greens · 17.5 · V

# Fried Chicken Sandwich

5oz breast, buttermilk marinade, dill pickles, butter lettuce, spicy mayo, brioche bun with fries or greens · 19

- Add Two Rivers Bacon to any handheld + 3.5
- Udi's Gluten Free Bun +2 ·

# Salt Spring Island Mussels

1 pound local mussels, XO sauce with blonde beer, garlic, chili, green onion, focaccia bread · 22

#### Kale Cobb Salad

Cajun chicken breast, bacon bits, onion, hard egg, grape tomato, avocado, house blue cheese dressing 21

#### Fish & Chips

Britannia beer battered Vancouver Island Rock fish, fries, house tartar & cabbage slaw · 20

#### **Beef Short Rib**

Braised angus beef, garlic mashed potato, juniper berry jus, fall vegetable 26

# Crab & Chili Spaghettini

Local rock crab, garlic, lemon, dry chili, crab butter, roasted cherry tomatoes · 23

# **Truffle & Mushroom Fettuccini**

Creamy truffle sauce, portobello & cremini mushroom, 21

#### Sides & Snacks

# Daily Popcorn 5.5

Ask your server for rotating flavour

Side Fries - 6.5 · v

Truffle Fries · 8 · V

Mix salad, citrus dressing  $\cdot$  6  $\cdot$   $\vee$   $\cdot$  GF

Garlic mayo dipping sauce · 1

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#### Dessert

#### **Crème Brule 8**

Vanilla bean, mixed berries

#### Churros · 9

Cinnamon, chocolate ganache sauce

# Sticky Toffee pudding 9

Caramel sauce that you will want to swim in

# **Non-Alcoholic Drinks**

# Sour Cherry Soda 5.00

Traditional Italian style soda with Amerona wild cherry

#### Citrus Seltzer 5.00

Fresh pressed, lemon and orange pressed with soda

San Pellegrino water 750 ml 7.50

Sparkling Orange 355 ml 3.25

Sparkling Limonata 355 ml 3.25

**Pop** 3.50

Coffee 3.75

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