

## SANDWICHES & WRAPS

**BUFFALO CHICKEN SANDWICH** \$21  
Hand-battered crispy chicken breast lightly tossed in buffalo sauce and served on a toasted brioche bun with caramelized onion aioli, tomato, and fresh greens.

**CHIPOTLE CHICKEN CLUB** \$21 **VG**  
Citrus-marinated chicken, crisp bacon, Swiss cheese, tomato, and fresh greens. Served on a toasted garlic ciabatta with chipotle mayo and guacamole.

**GRILLED VEGETABLE QUESADILLA** \$20 **VG**  
Grilled seasonal vegetables folded in a crisp flour tortilla with tomatoes, green onion, goat's cheese, mozzarella, and cheddar. Served with house salsa and sour cream.

**Add chicken breast: \$7 Veggie protein or shrimp: \$7 Add guacamole: \$4**

**REUBEN** \$21  
Hot corned beef topped with sauerkraut, Swiss cheese, and pickles. Served on toasted marble rye with grainy mustard aioli and our special Reuben sauce.

**BEEF DIP** \$21  
Tender roast beef, Swiss cheese, and horseradish aioli on a toasted ciabatta. Served with savoury jus for dipping.

**BBQ CHICKEN WRAP** \$21  
Juicy braised chicken in a warm flour tortilla with crisp romaine, bacon, roasted garlic croutons, parmesan and savoury garlic aioli.

*All sandwiches and wraps include choice of fresh cut fries, house salad, or soup. Substitute Caesar, Greek salad, sweet potato fries, onion rings, or poutine: \$5*

## PUB FARE

**HADDOCK & CHIPS** \$23  
Fresh haddock filet fried crispy in house made beer batter. Served with fresh-cut fries, green peas, tangy coleslaw, and our famous tartar sauce. **Make it HEALTHY! \$24**

**BRAISED LAMB SHANK** \$32  
Tender lamb slow-braised in a red wine demi. Served with roasted garlic mashed potatoes and seasonal vegetables.

**LIVER & ONIONS** \$22  
An English tradition! Delicate veal liver seared to perfection and served over a bed of garlic mashed potatoes. Topped with caramelized onion and bacon gravy and served with fresh peas.

**JACKED-UP CHICKEN** \$26  
Citrus-marinated chicken breast stuffed with our famous candied bacon, Tennessee Whiskey dip and wrapped in prosciutto. Served with roasted garlic mashed and seasonal vegetables.

**LONDON COBB** \$23 **GF**  
Mixed greens, citrus-grilled chicken, tomato, cucumber, smoked bacon, boiled egg, and guacamole. Topped with crumbled gorgonzola and served with buttermilk ranch dressing.

**HALF RACK OF RIBS** \$24  
Delicate pork back ribs slow braised until they fall off the bone. Served with crispy coleslaw, roasted garlic mashed and daily vegetable.

**BRAISED CHICKEN** \$22  
Quarter chicken leg slow braised in a red wine-tomato demi. Served with roasted potatoes, savoury chicken jus and seasonal vegetables.

## BURGERS & POUTINES

**B.A. BURGER** \$20  
Juicy grilled 8oz AAA ground chuck burger patty.  
**Toppings:** Cheddar, Swiss, feta, goat's cheese, blue cheese, mushrooms, caramelized onion, smoked bacon, peameal, jalapeno, guacamole, fried egg, Jack dip. Price per topping: \$1.25

**FIESTA VEGGIE BURGER** \$20 **VG**  
Lentil and black bean burger patty topped with fresh pico di gallo, candied jalapeno and tangy feta cheese. **OPTION GF OPTION VG**

**JACKED UP BURGER** \$22  
Our famous 8oz AAA ground chuck burger patty, topped with our candied bacon and whiskey dip, melted cheese and crispy fried tortilla sticks.

*All burgers include choice of fresh-cut fries, house salad, or soup. Substitute Caesar, Greek salad, sweet potato fries, onion rings or poutine \$5*

*Add an extra patty: \$8 Substitute a veggie patty for a beef patty at no additional charge.*

*Burgers made fresh daily with a special blend of 100% Angus certified ground chuck. Served with fresh lettuce, tomato, dill pickle, and red onion on a toasted brioche bun.*

**LOADED PEROGIE POUTINE** \$18  
Potato and cheddar perogies, fried crispy and topped with Canadian cheddar cheese curds, beef gravy, green onion, bacon bits, and sour cream.

**TRADITIONAL POUTINE** \$16 **VG**  
Fresh-cut fries, Canadian cheese curds and savory beef gravy.

**REUBEN POUTINE** \$20  
Fresh cut fries, gooey cheddar cheese curds and gravy. Topped with shaved corned beef, sauerkraut and our signature reuben sauce.

## SIGNATURE DISH

**JUMBO STUFFED YORKSHIRE PUDDINGS** \$24  
House-made fresh Yorkshire served with seasonal vegetables. Your choice of:

- Slow-cooked roast beef with roasted garlic mashed potatoes. Topped with mushroom gravy.
- Shepherd's Pie with lamb, simmered in a rich gravy with peas and herbs. Topped with roasted garlic mashed potatoes.
- Veggie Pie with textured vegetable protein, simmered in a vegan gravy with peas and herbs. Topped with roasted garlic mashed potatoes. **VG**

**8OZ STRIPLOIN** \$32  
8oz AAA Angus Beef Striploin seared to perfection and served with seasonal vegetables and your choice of parmesan fries or roasted garlic mashed.

**ROASTED SALMON** \$31  
6oz Atlantic salmon filet, seared and roasted with a soya and honey glaze. Served with aged basmati rice and seasonal vegetables.

**TOFU FILET** \$23  
BBQ glazed cured tofu filet served with basmati rice pilaf and seasonal vegetables.

**PRIME RIB (subject to availability)** \$35  
AAA Canadian ribeye steak, spice cured and slow roasted. Served with roasted garlic mashed potatoes, seasonal vegetables and fresh yorkshire pudding.

## APPETIZERS

- CANDIED BACON + JACK DIP** \$20 **GF**  
 Smokey bacon, Tennessee whiskey and cream cheese. Topped with mozzarella, cheddar, and parmesan. Served with tortilla and warm flatbread.
- GOLDEN BROWN PEROGIES** \$17  
 Potato and cheddar perogies, topped with crisp bacon, melted cheese, and caramelized onions. Served with sour cream. Vegetarian option available.
- SEARED SCALLOPS** \$21 **GF**  
 Fresh scallops wrapped in smoked bacon and pan-seared in thyme brown butter. Served with lemon basil aioli.
- MINIATURE BEEF YORKSHIRES** \$21  
 Fluffy Yorkshire puddings stuffed with tender roast beef and topped with horseradish aioli. Served with savoury jus for dipping.
- FRESH BRUSCHETTA** \$17 **VG**  
 Roasted garlic toasts topped with your choice of: Fresh tomato, tangy feta and balsamic **OR** Wild Mushroom, goats cheese and truffle **OR** Balsamic grilled vegetables, gooey Swiss cheese and fresh herbs.
- HALLOUMI FRIES** \$18  
 Fresh halloumi cheese, pan seared to golden perfection. Served with a savoury light curry sauce and topped with jalapeno relish and green onion.
- FISH TACOS (4 pcs)** \$18  
 Crispy battered fish bites folded in warm flour tortillas with guacamole and pico di gallo. Topped with shredded lettuce and served with salsa and sour cream.
- CALAMARI & SHRIMP** \$20  
 Fresh squid soaked in house buttermilk marinade and jumbo shrimp, lightly breaded and fried crispy. Tossed in a house blend of herbs, spices and served with lemon basil aioli.
- LOADED LATTICE FRIES** \$22  
 Lightly spiced crispy lattice fries topped with cheddar, mozzarella, bacon, BBQ sauce and green onion. Served with sour cream.
- WHITE WINE MUSSELS** \$20 **GF**  
 Fresh P.E.I. mussels in a lightly spiced white wine and lemon sauce with fresh thyme, vegetables, and tomato. Served with garlic bread.

## BASKETS

- FRESH CUT FRIES** \$10 **V VG**
- SWEET POTATO FRIES** \$14 **V VG**
- LATTICE FRIES** \$12 **V VG**
- ONION RINGS** \$14 **V VG**

## WINGS & THINGS

- BREADED OR NAKED WINGS (1LB)** \$19 **GF**  
**BREADED OR NAKED WINGS (2LB)** \$34  
*Juicy chicken wings fried to perfection. Served with fries and BA house dip.*  
 Sauce options: Mild, Medium, Hot, Inferno, Hot & Honey, Honey Garlic, Buffalo, Garlic Parmesan, Forty Creek. BBQ  
 Dry Rub options: Cajun, Lemon Pepper.
- BONELESS CHICKEN BITES** \$20  
 Crispy fried popcorn-style chicken, tossed in one of our signature wing sauces. Served with creamy ranch dip.
- CHICKEN TENDERS** \$20  
 Fresh chicken tenders soaked in our signature buttermilk marinade. Hand-battered to order and served with fries. Toss your tenders in any signature wing sauce for \$1.50.

## SOUP & SALADS

- FRENCH ONION SOUP** \$11 **GF**  
 Savoury beef broth loaded with caramelized onions, and topped with garlic croutons, Swiss cheese, and mozzarella.
- SOUP OF THE DAY** \$10  
 Try our Chef's daily creation!
- GARDEN** \$15 **GF VG**  
 Fresh greens, bruschetta mix, green onion, fresh herbs, and cucumber. Served with our house-made roasted pepper-bacon vinaigrette.
- CAESAR** \$16 **VG**  
 Crisp romaine hearts, smoked bacon, roasted garlic croutons, and parmesan cheese tossed in a creamy roasted garlic dressing.
- GREEK** \$17 **GF VG**  
 Romaine lettuce with tomato, cucumber, red onion, feta cheese, and olives. Tossed in a creamy feta dressing.
- SUMMER SALAD** \$20 **VG**  
 Fresh baby spinach, creamy avocado and roasted beets. Topped with spiced sunflower seeds, crispy radish and shaved fennel. Served with house citrus-thyme vinaigrette.

**Upgrade any salad with your choice of Chicken, Shrimp or Vegetarian Protein: \$7 Steak or Salmon: \$10**

## NACHOS

- B.A. NACHOS** Small \$17 Large \$25 **VG**  
 Crisp tortilla chips, fresh pico de gallo, candied Jalapeno, cheddar, and mozzarella. Topped with lettuce and house-made pub cheese sauce. Served with salsa and sour cream.  
**Add Guacamole: \$4**  
**Add grilled chicken, spicy beef, or vegetarian protein: \$7.**

**--DAILY PASTA SPECIALS!--**  
 ASK YOUR SERVER

**GF** GLUTEN-FREE **V** VEGAN **VG** VEGETARIAN

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