edith + arthur

NEIGHBOURHOOD PUBLIC HOUSE ~ EST. 1987

PUB LIFE AT ITS FINEST

com.mu.ni.ty **~ a social group whose members reside in a specific locality, and often have a common culture and historical heritage.**

The Joseph Richard Group is proud to enter the heritage rich community of Fleetwood. Paying tribute to the late Arthur Fleetwood, for whom his sister Edith had the community named, we are very happy to offer edith + arthur Neighbourhood Public House to the Fleetwood community. We've kept the iconic exterior chimney and the original interior fireplace and completely remodelled the space to bring a new modern pub experience to the area. With the two JRG founders growing up locally, we expect to be a staple in the community for years to come. Welcome Fleetwood...hello neighbours!

OUR MISSION

TO CREATE THE MOST MEMORABLE EXPERIENCE FOR EACH GUEST, THROUGH THE BEST PRODUCT, ENVIRONMENT AND SERVICE POSSIBLE

~ EVERYTHING AND EVERYONE MATTERS ~

GET ONE ON US!

CATCH US SHARING YOUR IMAGE AND GET ANOTHER OF WHAT'S PICTURED ON US!

@WeAreJRG
EdithAurthurPublicHouse
@JosephRichardGroup
JosephRichardGroup
@WeAreJRG

SHARE YOUR PHOTOS WITH

#WEAREJRG

ONLINE RESERVATIONS AND OTHER GOOD THINGS:

WWW.JRGVANCOUVER.CA

MENU LEGEND

⊕ **EDITH + ARTHUR SIGNATURE ITEMS**

Ⓥ **VEGETARIAN OPTIONS**

Ask your server about any of our gluten free and vegan options

Groups of 8 or greater subject to gratuity (applicable taxes not included)

JOSEPH RICHARD GROUP | JRGVANCOUVER.CA

APPETIZERS & SHARE PLATES

PEROGIES 11

Cheddar and potato stuffed dumplings, served with our house made gravy, applewood smoked bacon, chorizo sausage and topped with sour cream and green onions

Make it a meal +4

STREET TACOS 5 ea

A flour tortilla filled with house made salsa fresca, fresh cabbage, avocado, cilantro, ginger, lime and Sriracha yogurt

Choose from: crispy fish, blackened chicken, taco beef

PAPA MORENO'S DRY RIBS 10

Pork rib tails fried and tossed in coarse salt, black pepper and served with sour cream for dipping

BEEF CHILLI CHEESE TOT-CHOS 10.5

Crispy fried tater tots, topped with spicy ground beef, cheese sauce, fresh tomatoes and pickled jalapeños

DEEP FRIED DILL PICKLES Ⓥ 9.5

Served with crispy fries, horseradish aioli and chipotle mayo

EDAMAME Ⓥ 7

Steamed soy bean pods with coarse kosher salt

Make them Szechuan! +0.50

CRISPY CHICKEN FINGERS 11

Five lightly seasoned chicken breast pieces, with crispy fries or house salad. choose honey mustard, plum or ranch dip

STUFFED CHICKEN WINGS 13

We've discovered the secret! 5 bone-in chicken wings stuffed with jalapeños, bacon and cheese

Served with fries and ranch for dipping

CHICKEN WINGS 7

1 lb of wings and drumettes with your choice of Frank's Hot Sauce, teriyaki, honey garlic, or salt and cracked pepper

RUSTIC VEGGIE FLATBREAD Ⓥ 10.5

Basil pesto, red peppers, tomatoes, onions, mushrooms and goat cheese topped with balsamic glazed arugula

Add blackened chicken +4

POUTINE

THE CLASSIC

Cheese curds, beef gravy and green onions 9

Make it baked potato...add crisp bacon and sour cream +4

BACON CHEESEBURGER DIP 12

Seasoned ground beef, smoked bacon bits, dill pickles, blend of cheddar, mozzarella and cream cheese. Served with crisp crostini

BUFFALO CHICKEN DIP 12

Oven roasted chicken breast, Frank's Red Hot Sauce, blend of cheddar, mozzarella and cream cheese. Served with crisp crostini

CLASSIC NACHOS 18

Topped with jalapeños, black olives, tomatoes, green onions and served with sour cream and salsa

Guacamole +2.5, Blackened Chicken Breast +4, Ground Beef +4

FIRE DUSTED CALAMARI 12

Lightly battered with a blend of spices, quick fried, topped with fresh dill and served with chipotle aioli and house made honey soy dipping sauces

CRISPY FRIES / YAM FRIES Ⓥ 5.25/7

Piping hot and perfectly seasoned, served with horseradish aioli and chipotle mayo

SOUPS

CREAM OF MUSHROOM — **5 Cup/8 Bowl**

This rich and velvety soup is made with a fragrant vegetable broth, cream, sweet onions and button mushrooms

'WOR' WONTON — **11**

Seasoned chicken broth with chunks of bbq pork, market vegetables, chow mein noodles and stuffed wontons

Add blackened chicken breast or prawns +4

SALADS

GRILLED CHICKEN CAESAR — **14**

Cajun spiced chicken breast atop a bed of fresh romaine lettuce tossed in our house made caesar dressing, with fresh baked olive oil croutons, fried capers and parmesan cheese

TEQUILA LIME CHICKEN SALAD — **15**

Garlic and cumin spiced chicken, organic mixed greens, tequila lime dressing, feta cheese, roasted corn salsa, avocado, cilantro and corn tortilla strips

YELLOWFIN TUNA AND QUINOA — **17**

Seared rare tuna served chilled with roasted sweet potatoes and fresh arugula on a bed of quinoa with bell peppers, mint, cilantro, red onion and a house made ponzu sauce with a wasabi mayo garnish

BEET AND ARUGULA Ⓥ — **13**

Arugula with olive oil and kosher salt, topped with pickled beets, crumbled goat cheese, braised cabbage, spicy pecans, quinoa and balsamic glaze

Add grilled chicken or prawns +5

HOUSE SALAD Ⓥ — **8.5**

Fresh apples, dried cranberries and cherries with chunks of fresh watermelon atop artisan greens tossed in our house made raspberry balsamic vinaigrette

Add grilled chicken or prawns +5

SANDWICHES

Served with house salad or crispy seasoned fries

Daily or mushroom soup + 1.5
Yam fries, caesar salad, tater tots, or edamame beans + 2

BLACKENED CHICKEN — **14**

Seasoned and grilled blackened chicken breast, lettuce, tomato, chipotle mayo and cheddar cheese on toasted filone

JRG CHICKEN SANDWICH — **14**

Crisp chicken breast, shredded lettuce, American cheddar cheese with kewpie mayo

CLOAK AND DAGGER — **13**

Shaved beef brisket with sauerkraut, coleslaw, thousand island dressing and jack cheese served on marble rye with a kosher dill on the side

BRAISED BEEF DIP — **14.5**

Tender slow braised beef, caramelized onions, melted jack cheese and dijon horseradish aioli on toasted filone

With our house made gravy for dipping

CHICKEN AND PESTO QUESADILLA — **13**

Blackened chicken, melted cheddar and jack cheese, basil pesto and roasted bell peppers in a flour tortilla, served with salsa and sour cream

FRIED CHICKEN & WAFFLE ⊕ — **13.5**

A Crispy Buttermilk Fried Chicken Breast Is Served Between Two Waffles With Applewood Smoked Bacon, Lettuce, Tomato & A House Made Maple Mayonnaise

Check The Table Cards For Our Delicious Dessert Menu!

GRILLED BURGERS

7oz Alberta AAA prime rib patty, served on a brioche bun and dressed with mayonnaise, butter lettuce, tomato, and red onion. served with a kosher dill and your choice of our house salad or crispy seasoned fries

Daily or mushroom soup + 1.5
Yam fries, caesar salad, tater tots, or edamame beans + 2

THE NAKED AAA BEEF BURGER — **12**

All of the deliciousness above

INTRODUCING ~ THE STUFFED BURGER — **14**

1. Cheddar and bacon
2. Jalapeño and goat cheese

LOADED AAA BEEF BURGER — **15.5**

As many single toppings as you'd like! Cheddar, monterey jack, parmesan, goat cheese, sautéed mushrooms, sautéed onions, fried egg, bacon, BBQ sauce and caesar dressing

THE TOWNHALL'A BURGER — **22**

3LBS OF FOOD VS MAN

14oz of ground Alberta prime rib with braised beef, crispy onions, fried egg, smoked bacon, melted cheese, mushrooms and a grilled prawn skewer

SIT DOWN STUFF

ENGLISH STYLE FISH AND CHIPS — **16**

Traditional English style beer battered cod tails with house made coleslaw, tartar sauce and crispy seasoned fries

CANADIAN AAA TOP SIRLOIN STEAK ~ 8oz — **19**

Centre cut Canadian beef, aged and thick cut "baseball style", grilled to your liking, served sliced and shingled, with garlic whipped potatoes and seasonal vegetables

Blackened +2, Sautéed Mushrooms +3, Prawns +5

CANADIAN AAA STRIPLOIN STEAK ~ 12oz — **29**

Alberta Raised AAA NY striploin aged for optimum tenderness and flavour and grilled to your liking. Served sliced and shingled with garlic whipped potatoes and seasonal vegetables

Blackened +2, Sautéed mushrooms +3, Prawns +5

All Our Meat Pies Are Served With A Side House Salad

ARTHUR'S BEEF & MUSHROOM POT PIE ⊕ — **12.5**

Tender pieces of beef, button mushrooms, peas and pearl onions are slow cooked with fresh herbs, topped with a flaky pie crust and baked until golden

EDITH'S FAMOUS CHICKEN POT PIE ⊕ — **12.5**

Big chunks of chicken breast, potatoes, peas, corn, carrots and herbs are simmered in our house made cream sauce, topped with a flaky pie crust and baked until golden

SHEPHERD'S PIE — **12.5**

AAA ground Black Angus chuck with corn, peas, onions and carrots in rich beef gravy, topped with whipped garlic potatoes and served with a side of gravy

PASTA & BOWLS

CHORIZO CHICKEN PENNE — **14**

Classic alfredo penne with basil pesto, chicken, chorizo sausage, parmesan cheese. Served with garlic toast

PAPPARDELLE BOLOGNESE — **14.5**

Thick cut al dente pasta smothered in a rich, fragrant meat and tomato sauce. Tossed with fresh basil, parmesan cheese and served with garlic toast

TERIYAKI CHICKEN RICE BOWL — **13**

Tender chicken breast and sautéed vegetables tossed in house made teriyaki sauce with spicy Sriracha yogurt, topped with pickled beets, black sesame seeds and scallions and all served on a bed of brown rice

JOSEPH RICHARD GROUP

GLUTEN FREE MENU

OUR SIGNATURE MENU, RE-WORKED & GLUTEN FREE

Many Of Our Regular Menu Items Can Be Made Gluten Free By Substituting Or Deleting Some Ingredients. Please Make Sure You Warn Your Server Of Any Severe Allergy

CLASSIC NACHOS (AS IS) 18

EDAMAME BEANS (AS IS) 7

FREE RUN CHICKEN WINGS 6

Baked & Tossed In Salt & Pepper

PAPA MORENO'S DRY RIBS 10

Baked & Tossed In Salt & Pepper

CRISPY CHICKEN FINGERS 11

Rice Flour Breaded & Baked

BEET & ARUGULA SALAD 11

Served As Is, Minus The Pecans

TOWNHALL HOUSE SALAD (AS IS) 8.5

YELLOWFIN TUNA + QUINOA SALAD 15

Served As Is, Minus The Ponzu Sauce

12 OZ AAA STRIPLOIN STEAK 29

Served As Is.

8 OZ AAA TOP SIRLOIN STEAK 19

Served As Is.

EURO BREAKFAST 8

Fresh Fruit Instead Of Hash Browns, Bacon Instead Of Sausage, Served With Gluten Free Toast (Add $2)