·TOWNHALL·
PUBLIC HOUSE ~ SOUTH SURREY

# PUB LIFE AT ITS FINEST

The Joseph Richard Group welcomes you! We've made the space previously occupied by The Black Forest Restaurant and The Forest Ale House our new home, and we hope you'll feel the same. The Black Forest has serviced the South Surrey community since 1980 and while the exterior of the building has been modified to allow for a new patio space, the interior of the pub stays true to much of the original shell. With our Townhall ambiance, signature menu offerings and the service we've built our business on, we trust you'll enjoy your visit with us. While we don't have schnitzels or barkeeps in lederhosen, we certainly guarantee a great experience each and every time.

## 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
TownhallSouthSurrey
@JosephRichardGroup
JosephRichardGroup
@WeAreJRG

SHARE YOUR PHOTOS WITH
**#WEAREJRG**

ONLINE RESERVATIONS AND OTHER GOOD THINGS:
**WWW.JRGVANCOUVER.CA**

## MENU LEGEND

(T) **TOWNHALL SIGNATURE ITEMS**
(V) **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 (T)** 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 (V)** 9.5
Served with crispy fries, horseradish aioli and chipotle

**EDAMAME (V)** 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 (V)** 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 (V)** 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

***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***

**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)