

## soups

### **CLAM CHOWDER** | 4 / 7

boston chowder

### **DAILY** | 4 / 7

chef's choice, ask your server

## to share

### **SPICY CAULIFLOWER** | 9

hummus, sriracha mayo

### **GARLIC FRIES** | 9

thin cut, parmigiano reggiano, chipotle

### **SWEET POTATO FRIES** | 9

plank cut, chipotle mayo

### **BEEF CARPACCIO** | 13

rare beef, arugula, truffle aioli, parmesan

### **SEARED OCTOPUS** | 13

crispy kennebec, garlic aioli, herb vinaigrette

### **ITALIAN MEATBALLS** | 11

pork and beef, tomato sauce, mozzarella

### **LEMON GARLIC PRAWNS** | 13

black tiger prawns, cream sauce, parmesan

### **CRISPY FISH TACOS** | 14

battered pacific cod, cabbage slaw, onions, spicy avocado yogurt, cilantro

### **CHICKEN WINGS** | 11

honey garlic, teriyaki, salt and pepper, hot sauce, bbq

### **CALAMARI** | 13

loligo squid, house tzatziki

### **SPINACH & ARTICHOKE DIP** | 12

cream cheese, parmesan, naan bread

### **NACHOS** | 15

jalapenos, tomatoes, olives, onions, salsa & sour cream

gacamole + 3

chicken + 5

*modifications, extras, sides and splits are subject to additional charge*

# burgers

## **PRIME RIB BURGER | 16**

brioche bun, arugula, sundried tomato pesto, avocado, smoked mozzarella, thin cut fries

## **CHICKEN BACON BRIE BURGER | 16**

brioche bun, grilled chicken breast, bacon apple jam, brie cheese, lettuce, tomato, onion, thin cut fries

## **BLACKBEAN VEGGIE BURGER | 15**

brioche bun, avocado, lettuce, tomato, onion, sweet potato fries

## **CRISPY FISH BURGER | 15**

breaded pollock, focaccia bun, spicy mayo, arugula, thin cut fries

# entrees

## **OVEN ROASTED TURKEY SANDWICH | 14**

sautéed onions, swiss cheese, cranberry mayo, country loaf, thin cut fries

## **OPEN FACED PRIME RIB SANDWICH | 16**

grilled 'AAA' prime rib, mushroom cream sauce, thick brioche, onion rings – served medium

## **REUBEN SANDWICH | 13**

corned beef, dijon mustard, sauerkraut, rye, thin cut fries

## **FISH & CHIPS | 15**

beer battered pacific cod, cabbage slaw, tartar

## **SEAFOOD LINGUINE | 18**

tomato cream sauce, parmesan

## **BUTTER CHICKEN | 16**

tandoori seasoned chicken, jasmine rice, mango chutney, papadum

## **CHAMPION'S BREAKFAST | 14**

two fried eggs, bratwurst sausage, multi-grain toast, crispy bacon, crispy potatoes, fruits

## **CHICKEN STRIPS | 12**

breaded chicken tenders, thin cut fries

## **BUTTERNUT SQUASH RAVIOLI | 17**

herb butter, winter squash, parmigiano reggiano

add prawns + 6

*Country Meadows sources seasonal and local produce from Richmond Country Farms. We also proudly support sustainable seafood*

## fresh greens

### **COBB SALAD | 15**

roasted chicken breast, shredded bacon, avocado, egg, blue cheese, market greens, ranch

### **COUNTRY MEADOWS SALAD | 12**

market greens, tomatoes, cashews, carrot, cranberries, capriny goat cheese, house balsamic

### **BEET & GOAT CHEESE | 13**

market greens, capriny goat cheese, toasted walnuts, sherry vinaigrette

### **LONELY CAESAR | 12**

romaine, parmesan, seasoned croutons

grilled chicken breast + 5

grilled salmon + 6

garlic prawns + 6

## to finish

### **APPLE PIE A LA MODE | 7**

ice cream, caramel, pecan crumble

### **NEW YORK CHEESE CAKE | 6**

berry compote

### **CHOCOLATE ERUPTION | 9**

chocolate heaven

### **CARROT CAKE | 8**

spiced carrot, cream cheese icing, walnuts

Ask your server about our wines!

We are a fourth generation farm family deeply rooted in Richmond, B.C. since 1919. Currently cultivating over 300 acres of mixed crops, we have decided to branch out and hop on the wine wagon.