

Vancouver Foodster

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The BEST Chicken & Waffles

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<http://vancouverfoodster.com/2011/12/20/the-best-chicken-waffles/>

Chicken and waffles is a soul food dish combining waffles, a breakfast food, with (usually) fried chicken. The dish is most commonly made by serving fried chicken with a waffle, the waffle then typically being covered with butter and/or syrup. This unusual combination of foods is beloved by many people who are influenced by traditions of soul food passed down from past generations of their families. Originating in the Southern region of the USA this comfort food dish has quickly made it on to restaurant menus in and around Vancouver.

Note: The prices indicated exclude tax.

In ranking order, these are the **Best Chicken & Waffles** in Vancouver:

1) Tableau Bar & Bistro – FIRST PLACE



Tableau Bar & Bistro

The dish: Buttermilk fried chicken, maple syrup & savoury waffle!

My take: The chicken was unbelievably good crispy on the outside and tender and juicy on the inside.

The chicken was brined for 3 days and then marinated in buttermilk over night. Personally I prefer white meat over dark and this version of the dish won me over not only for the chicken but for the savoury waffle combination as well.

Price: \$15

Cuisine: French Bistro

On the regular menu: Yes on the Weekend on the Brunch menu

Chefs: Marc Andre Choquette

Location: 1181 Melville Street, Vancouver

Twitter: @tableaubistro

Web: http://tableaubarbistro.com/pdf/Tableau_Brunch_Menu.pdf

2) Two Chefs and a Table – – SECOND PLACE



Two Chefs and a Table

The Dish: Polderside chicken, housemade waffles, pecan vanilla butter and syrup

My take: Even though it was a leg and a thigh, the chicken tasted very good, crunchy on the outside and tender on the inside. The waffle was large and thick and the pecan vanilla butter with the maple syrup really made this dish.

Price: \$13

Cuisine: Canadian

On the regular menu: Yes on the Lunch and Brunch menu

Chefs: Allan Bosomworth & Karl Gregg

Location: 305 Alexander Street, Vancouver

Twitter: @2chefsandatable

Web: <http://www.twochefsandatable.com/restaurant/brunch.html>

3) Hog Shack Cook House– THIRD PLACE



Hog Shack

The Dish: 3 pieces of chicken,, 2 waffles, Bacon bourbon maple syrup

My Take: Large portion of chicken, crunchy battered and fried. It was the savoury waffle with corn, scallions and cayene with the bacon, bourbon maple syrup that made this dish.

Price: \$16

Cuisine: Southern Barbq

On the regular menu: No – call a minimum of 2 days in advance to special order.

Chefs: John Lim Hing

Location: 160-3900 Bayview Street, Richmond

Twitter: @hogshackca

Web: <http://www.hogshack.ca/>

4) House Guest – FOURTH PLACE



House Guest

The Dish: bacon & pecan waffles, yogurt fried chicken, cream cheese maple syrup

My Take: The chicken was good but could have used a bit more crunch, the waffles could have been larger, there was no maple flavour in the syrup, so I would have added maple syrup on the side with the dish.

Price: \$12

Cuisine: Comfort

On the regular menu: Yes on Brunch menu

Chefs:

Location: 322 Water Street, Vancouver

Twitter: @housexguest

Web: <http://housexguest.com/menu/>

5) Hidden Tasting Bar — FIFTH PLACE



Hidden Tasting Bar

The Dish: buttermilk battered fried chicken with watermelon relish and cheddar waffle

My Take: It was like a fusion version of Chicken and Waffles, I liked the cheddar waffle on its own but not with the watermelon relish. I also thought having maple syrup on the side would have been a good addition to the overall dish.

Price: \$12

Cuisine: International

On the regular menu: Yes on the dinner menu

Chefs:

Location: 433 Robson Street, Vancouver

Twitter: @hiddentastingbar

Web: <http://www.hiddenvancouver.ca/>

Apologies to other restaurants that I did not have a chance to visit for their Chicken and Waffles those are Phat Deli and Rumpus Room!

Feel free to add your comment here with your favourite Chicken & Waffles in a Vancouver area restaurant and name the place and their location, the cost of each excluding tax and why you think they are the best!

Length: (Tableau piece only) 105 words