



This is a
SAMPLE MENU ONLY
and is NOT suitable for ordering.

Prices and Menu items are subject to change without notice in order to reflect the superior quality and freshness of the seasonal ingredients used in our menu selections.

APETIZERS & CASUAL FARE

- CREAMY BLUE CRAB MUSHROOM CAPS** Baked with garlic butter, Swiss cheese and served with garlic toast...\$10
- BLACKENED TIGER SHRIMP SKEWER** Served with a mango Thai dip... \$11
- EAST COAST MUSSELS** Your choice of provençal sauce or white wine and vermouth cream sauce... \$9
- MUNCHIE PLATTER** Nachos, onion rings, Mozzarella sticks, sweet potato fries, roasted red pepper mayonnaise, veggie sticks, bruschetta, and wings with your choice of sauce... \$16
- BARLEY DAYS BREWERY BEER-BATTERED FISH & CHIPS** Beer-battered haddock served with tartar sauce and coleslaw... \$11 Add an extra piece of fish for \$4.00 more.
- WARING HOUSE HOT POT** Our daily homemade stew. Ask your server for details. Add a side order of the vegetable of the day for \$2 more... \$10
- BARLEY ROOM VEGETABLE PLATE** Served with pita crisps, hummus, and tzatziki...\$10
- ALMOND-CRUSTED BRIE** Served on baby greens with wildberry County Cider preserve with crackers. Garnished with Granny Smith apple chips... \$10
- BRUSCHETTA** French baguette covered with a zesty blend of Roma tomatoes, onion, garlic, and chopped basil, drizzled with virgin olive oil...\$7 Add one of three cheese toppings for \$1 more: Feta; or Asiago; or a mix of Cheddar, Mozzarella and Monterey Jack
- BAKED SPINACH & ARTICHOKE CREAM CHEESE DIP** Topped with a delicious three-cheese mix. Served with pita toast points and flatbreads... \$9
- WARING HOUSE WINGS** Choose homemade barbecue sauce, honey garlic sauce, or HOT spice sauce... if you dare. Served with French fries, vegetable sticks and blue cheese dip... \$12
- BARLEY ROOM BURGER** A half pound of lean beef with all the trimmings. The sky's the limit in your choice of toppings, prices vary. Served with your choice of soup, salad, French fries, or sweet potato fries... \$10

SOUP

- SOUP OF THE DAY** Made daily in our kitchen and served piping hot from the crock pot...\$5
- FRENCH ONION SOUP** In the style of Old Quebec, prepared with four cheeses and seasoned croutons...\$6
- PRINCE EDWARD COUNTY APPLE CIDER & OLD CHEESE SOUP** A wonderful combination of County-produced apple cider and Black River Cheese accompanied with maple glazed puff pastry...\$6

SALAD

- GARDEN SALAD** County Garden fresh and served with a choice of house or traditional dressings... Lg. \$8 Sm. \$6
- CAESAR SALAD** Time-honoured blend of romaine, croutons, Parmesan and bacon bits with house Caesar dressing...Lg. \$8 Sm. \$6
- BABY SPINACH SALAD** A mixture of almonds, red onions, Danish blue cheese, artichokes and strawberries, presented on baby spinach with a ginger lime maple wine dressing...\$9
- CALAMARI TANGY SALAD** Cornmeal crusted calamari served with toasted cashews, strawberries, mandarin oranges, and banana slices. Tossed in Asian sesame orange dressing and served on baby summer greens...\$10
- MEDITERRANEAN SALAD** A mixture of kalamata olives, sliced cucumbers, Roma tomatoes, red onions, baby corn and feta cheese, tossed in sun-dried tomato herb dressing, and placed on a bed of mixed greens...\$9

SANDWICHES

- WARING HOUSE CLUB** The ever popular triple-decker: turkey, bacon, leaf lettuce and tomato...\$11
- VEGETARIAN GRILLED PESTO SANDWICH** With sun-dried tomatoes, black olives, Feta cheese, and spinach...\$10 Add grilled chicken for \$3 more.
- CAJUN CHICKEN WRAP** With portabellas, rice and three-cheese blend. Served with roasted red pepper maple mayonnaise...\$12
- ROAST BEEF DIP** Shaved roasted beef served on a toasted, triangle Swiss roll and side of au jus...\$12

NORWEGIAN SMOKED SALMON WRAP With English cucumber, Roma tomatoes, baby greens, and a lemon caper cream cheese spread...\$12

SANDWICH FEATURE OF THE DAY ... prices vary *Available 11 am to 2 pm*

PASTA

SEAFOOD LINGUINI Sea scallops, tiger shrimp and East coast mussels tossed in roasted garlic basil pesto and extra virgin olive oil. Topped with sun-dried tomatoes and Feta cheese...\$16

PASTA FEATURE OF THE DAY Your server will describe today's delicious selection...prices vary

MAIN COURSES

BARLEY DAYS BREWERY WIND & SAIL DARK ALE STEAK & MUSHROOM PIE Locally brewed beer and beef create a tasty blend of flavours. Served with mashed potatoes, rich gravy, and daily vegetables... \$13

TURKEY PIE With portabella mushrooms, pearl onions, and a brunoise of vegetables. Baked golden brown and served with turkey gravy, mashed potatoes, and daily vegetables...\$12

8-OZ NEW YORK STRIP LOIN With sautéed portabella mushrooms, mashed potatoes, and vegetables of the day...\$23

SHEPHERD'S PIE Minced beef and a brunoise of vegetables, simmered in a red wine demi-glace, then wrapped in puff pastry. Served with mashed potatoes, and vegetables of the day. An all-time Barley Room favourite...\$13

THE WARING HOUSE PLOUGHMAN'S LUNCH Our own version of this traditional pub meal. Homemade rolls, Branston pickles, Black River cheese, pickled onions, Cognac-peppered pâté, fresh vegetables, and dip...\$11

ROASTED, STUFFED BREAST OF CHICKEN Stuffed with spinach, cream cheese, roasted red peppers, and prosciutto. Served on lemon-scented basmati rice, with roasted garlic vermouth sauce and sweet pepper coulis...\$15

BABY BACK RIBS With blackberry smoked barbeque sauce. Served with sweet potato fries and Mexican-style beans. Full order ...\$23 Half order... \$16

GRILLED PEPPER MEDALLIONS OF BEEF Topped with portabella mushrooms, Gorgonzola cheese, and a raspberry peppercorn demi-glace. Served with stuffed Klondike potatoes, and vegetables...\$16

PAN-SEARED CALF' LIVER Prepared with onions, mushrooms, and Madeira wine demi-glace. Served with whipped potatoes and vegetables of the day...\$13

The Waring House is proud to use Prince Edward County products and produce whenever available.