

Amelia's Garden



Dinner Menu

**PRESENTED BY
EXECUTIVE CHEF TRAVIS MINDLE
AND
THE WARING HOUSE CULINARY TEAM**

Amelia's Garden

Seasonal Cuisine

Dishes are prepared daily in our kitchen from locally produced ingredients when seasonally available. All of our soups are gluten free and are vegetarian unless otherwise stated. Seasonal vegetables are harvested from our own garden, or one of four market gardens nearby.

Please advise your server of any allergies. For your safety, our kitchen cannot guarantee that no cross contamination has occurred in the case of severe food allergies. We will, within reason, attempt to accommodate your needs.

GF – gluten free

V – vegetarian

VV – vegan

Soups

Chef's Daily Selection

Today's selection will be presented by your server GF 8

Apple and Aged Cheddar Soup

Coriander scented cream featuring County Cider, this perennial favourite at The Waring House is prepared with the finest aged Canadian cheddar cheese and topped with a maple glazed puffed pastry
GF (no puff) 9

Old Style French Onion Soup

Traditional rich beefy onion broth topped with toasted brioche crouton and aged gruyère cheese
GF (without crouton) 10.50

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Salads

Caesar Salad

Traditional crisp romaine greens, tossed with garlic croutons and bacon bits,
in a tasty garlic parmesan dressing
GF (without croutons) Note: dressing contains anchovies \$13

Farmers' Market Greens

Heritage blend of greens topped with cucumbers, julienne carrots, pumpkin
seeds and a tangy apple and shallot vinaigrette
GF, V, VV \$13

Baby Arugula Salad

Baby arugula, sliced pear, dried cranberries, toasted walnuts, pickled shallots and shaved Grana Padano
tossed with a house made toasted fennel and local honey vinaigrette \$13

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Entrées

Grilled 10oz Ribeye

Grilled 10oz AAA ribeye, topped with sautéed mushrooms, caramelized onions and creamy peppercorn sauce.
Served with buttery Yukon gold mashed potatoes and a medley of vegetables 35

GF

Braised Lamb Shank

Rosemary and red wine braised Australian lamb shank, Dijon and rosemary demi glace,
herbed fingerling potatoes and a medley of vegetables 26

GF

Stuffed Pork Tenderloin

Pork tenderloin stuffed with gala apples, smoked gouda cheese, caramelized onions and spinach, wrapped in bacon.
Topped with a smoked cherry jus. Served with herbed fingerling potatoes and a medley of vegetables 26

GF

Chicken Saltimbocca

Supreme of chicken wrapped with prosciutto and fresh sage, topped with fresh lemon and caper butter. Served
with grilled leek and Grana Padano risotto and our daily vegetable selection 30

GF

On the More Casual Side
The Barley Room Pub
In Amelia's

Appetizers

Chicken Wings

One pound of chicken wings tossed with our house seasoning and served with sliced carrots and celery with ranch dip.

Your choice of BBQ, Hot, Sweet Chili, Salt and Pepper or Honey Garlic
GF \$13

Fish Tacos

Grilled flour tortilla sprinkled with cheese, house slaw, salsa and chipotle aioli with beer battered haddock

\$13

Five Cheese Spinach Dip

Cream cheese, Cheddar, Asiago, Monterey Jack Mozzarella. and spinach.

Served with fried flour tortilla points.

(Gluten free tortilla available) \$13

Nachos

Corn tortillas with peppers, scallions, black olives, diced tomato, pickled jalapeno, three cheese blend, side sour cream and salsa

GF

\$20 full order (serves 3-4) \$12 half order (serves 1-2) Add chicken or spicy ground beef \$5

Sweet Potato Fries

Served with chipotle mayo \$9

Onion Rings

Served with chipotle mayo \$9

The Barley Room Pub

Main Course

All sandwiches come with a side of Yukon Fries or House Salad . Upgrade to Soup of the Day, Sweet Potato Fries, Onion Rings or Caesar Salad, for \$3
Add Apple & Aged Cheddar Soup or Poutine \$5
GF Sourdough Buns are available for \$1

Chicken & Waffle Sandwich

Crispy fried chicken, between 2 Belgian waffles, chipotle mayo, chili maple syrup, iceberg lettuce and bacon
\$16.50

County Burger

Ground in-house daily our 100% brisket patty is mixed with only seasoning and topped with cheddar cheese, bacon, maple syrup, lettuce, tomato, onion, pickle and burger sauce
A beyond meat vegan black bean patty is available \$16

Firecracker Burger

House ground patty, chipotle mayo, pickled jalapeno, jalapeno havarti, lettuce, tomato, red onion
A beyond meat vegan black bean patty is available \$16

Beef Dip

In-house shaved beef topped with gruyère cheese and horseradish aioli on a toasted French-style baguette served with a house made au jus
GF (substitute baguette with gluten free bun) \$17

Liver and Onions

Traditional pan-seared beef liver with caramelized onions and mushrooms with red wine gravy. Served with fingerling potatoes and daily vegetables GF \$17

Fish and Chips

Barley Days battered Atlantic haddock served with fries, house slaw and tartar sauce \$17

Green Thai Curry

Green Thai coconut curry, served with jasmine rice, shallots, snow peas, red bell pepper, broccoli, carrots, oyster mushrooms and Thai basil
GF, V, VV (without shrimp or chicken) \$16
Add shrimp or chicken \$5

Build Your Own Mac and Cheese

Elbow pasta, four cheese cream sauce, garlic panko crust \$13
(Add bacon, mushrooms, caramelized onions, chicken, tomatoes, spinach, pickled jalapeno \$1.50 each)
GF (without panko) add \$1 for GF noodles

A gratuity of 18% is added to groups of 8 or more whether group or individual billing.



Meet Our Chef

Travis Mindle is from Prince Edward County. His favourite downtime pastime is fishing for pickerel in the waters around The County. He grew up and attended school with members of the local farming community, he truly has a genuine farm-to-table philosophy and has developed his skills through a thirst for knowledge and a true devotion to food and the culinary arts.

Travis began his culinary career at the age of 14 and has honed his skills from the grassroots up. He works developing our menus and overseeing our staff of over 20 in our busy kitchen and is a hands-on chef devoted to the teaching and advancement of our staff.

Travis takes a special interest in our special event operations, and has created many a memorable wedding feast.

This very talented chef has developed the menu you are enjoying today and is most days found in the kitchen cooking and overseeing the team as you read this. We are very grateful to his devotion to the quality of dining at The Waring House

-Christopher and Norah Rogers

The History of The Waring House

One of Prince Edward County's best known historic buildings, this fine old stone house has stood sentinel at Waring's Corners since about 1860.

Built for Thomas Waring, son of Irish immigrant Joshua Waring, the house was home to the Waring mercantile and farming family for over 100 years. Amelia's Garden Dining Room is named after Amelia Waring, a descendant of the original owners.

Oral tradition names the stonemason for the house to be one Hugh Smith (1822-1897), a native of Portaferry, County Down, Ireland, a man whose descendants still reside in Prince Edward County.

The home remained in the Waring family until 1968; five generations of farming and family life, spanning the reign of Queen Victoria, Confederation, two World Wars, and all the changes seen in farming methodology and economy during those times.

In 1981, the Waring House was transformed into a popular restaurant. In 1995 it had yet another rejuvenation. As a country inn, whose décor recalls the era of its construction, The Waring House carries on a tradition of warm hospitality the original owners would have appreciated.

In 1997, The House Next Door became part of the inn, adding twelve guest rooms to the four housed in the main building. In 1998, the Barley Room Pub was expanded and a new kitchen was built. The year 2000 saw the addition of a Cookery School and a vineyard. In 2001, a hands-on kitchen was built for the Cookery School as well as a conference/banquet hall. 2002 saw the restoration of the lovely little Vineyard View Cottage. In 2006 a greenhouse was added to facilitate the art of the professional horticulturist who has transformed the gardens.

All of us at The Waring House wish you "Bon Appétit". The menu at the inn always features locally produced foods whenever they are in season in celebration of the wonderful agricultural heritage of Prince Edward County. Our extensive wine list is proud to celebrate the wines of Prince Edward County, Ontario VQA, and wines from around the world. We sincerely hope you enjoy your visit to The Waring House and your dining experience in Amelia's Garden and that you will return again and again



A Life In Flowers

The painting featured on the front page of this menu is hanging on the wall in Amelia's Garden, along with other fine floral works of art.

The paintings were executed by Ruth Connell, mother of Norah Rogers. She studied at Ottawa Ladies' College in the 1930's under George Read Barton.

After raising her four children with her husband Earl Connell (who was a gardener "par excellence"), she spent many enjoyable hours transferring her flower buds to canvas, creating a heritage of beauty, which Norah and Christopher are happy to share with you.

