

## Mains Contd...

### Firecracker Burger

House ground patty, chipotle mayo, pickled jalapeno, jalapeno havarti, lettuce, tomato, red onion 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 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

## Entrées

All entrees are available after 5:30 p.m.

### 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

### “Catch of the Day”

Our culinary teams inspired dish of the day (Market Price)

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

# The Barley Room



### *Ode to the farming life*

*Let the wealthy and great*

*Roll in splendor and state,*

*I envy them not, I declare it.*

*I eat my own lamb,*

*My own chickens and ham,*

*I shear my own fleece and I wear it.*

*I have lawns, I have bowers,*

*I have fruits, I have flowers,*

*The lark is the morning alarmer.*

*So my jolly boys now,*

*Here's God speed to the plough,*

*Long life and success to the farmer.*



# The Barley Room Pub

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

## 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

## 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

### Charcuterie Board

Two selections of meats, two selections of cheese, house made county maple mustard, county cider jelly, pickled shallot, grilled baguette One person 14 two person 22

### Sweet Potato Fries

Served with chipotle mayo 9

### Onion Rings

Served with chipotle mayo 9

## Mains

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 (Gluten free bun available) 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 16  
A beyond meat vegan black bean patty is available.