

Mains Contd...

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

On the Finer Side...

(available after 5.30 pm)

Black River Farm Moulard Duck Breast

Coriander and star anise scented moulard duck breast, barley and sweet corn risotto, sour cherry and pistachio chutney 35

County Catch Pickerel Fillet

Local fresh pickerel prepared as a daily chef's feature. Please ask your server for details

McColl Farms Rack of Lamb

Oven roasted McColl farms lamb rack, cauliflower gratin, Dijon and caper jus 42

Homemade Gnocchi & Prinzen Farms Chicken

Roasted garlic, leek and thyme braised chicken thighs, herb and gruyere gnocchi, highline mushrooms, Vader's peas tossed with a fresh herb velouté 32

Angus Reserve Beef Fillet

7oz tenderloin, sous vide to medium rare, pomme puree, horseradish cream, port reduction 38

B.C. Shrimp and P.E.I. Mussel Tagliatelle

B.C. shrimp and P.E.I. mussels tossed with shallot, garlic, chili flakes and white wine, finished with lobster butter and a splash of cream 26

All items served with chef's daily selection of vegetables

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,

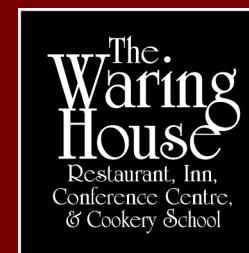
I have fruits, I have flowers,

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

Roasted Beet Salad

Oven roasted beets served with baby spinach, shaved fennel, orange segments, Danish blue cheese and candied walnuts dressed in an orange balsamic vinaigrette
GF, V, VV (without Danish blue) 14

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

Grilled Watermelon and Cucumber Salad

Grilled watermelon, cucumber, pumpkin seeds, baby arugula tossed with extra virgin olive oil and topped with goats cheese and balsamic reduction.
GF, V 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 Dip

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

Mains

All sandwiches come with a side of Yukon Fries. Upgrade to Soup of the Day, Sweet Potato Fries, Onion Rings, Caesar Salad, or House Salad for \$3
Add Apple & Aged Cheddar Soup or Poutine \$5
GF Sourdough Buns are available for \$2

Crispy Chicken Sandwich

Crispy fried chicken breast, tossed with spicy honey garlic glaze, house slaw, zesty dill pickles, chipotle mayo, on a sesame seed bun
(Gluten free bun available) 15.50

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
GF (substitute brioche with a gluten free bun) 16
A house made vegetarian black bean patty is available.

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