

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 maple glazed puffed pastry
GF (no puff pastry) \$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

Amelia's Garden

Salads

Roasted Beet Salad

Oven roasted beets served with baby spinach, shaved fennel, orange segments, Danish blue cheese and candied walnuts

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

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

Amelia's Garden

Main Course

All mains include seasonal vegetables and all sauces are gluten free

Market Catch

Ocean Wise Certified Sea Food is served on our menu and we are proud to feature sustainable seafood from local and Canadian waters. Your server will present today's selection.

Market Price

Aged AAA Striploin

Served with a brandy peppercorn sauce, buttery Yukon Gold mashed potato and daily vegetables

\$28

Chili Rubbed Pork Tenderloin

With sweet barbecue drizzle and corn, with black bean and cilantro rice

\$24

Maple and Orange Glazed Chicken Supreme

Served with grain mustard jus, buttery Yukon Gold mashed potato and a medley of daily vegetables

\$25

On the More Casual Side

The Barley Room Pub

In Amelia's

Appetizers

Chicken Wings

One pound of chicken wings tossed with our house sauce and then fried until crispy and served with sliced carrots and celery with ranch dip.

Your choice of BBQ, Hot, Sweet Chili, or Salt and Pepper

GF \$13

Fish Tacos

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

Two tortillas are served standing on a taco stand

\$13

Five Cheese Dip

Cream cheese, Cheddar, Asiago, Monterey Jack and Mozzarella. Served with fried flour tortilla points.

(Gluten free tortilla available)

\$13

Nachos

Peppers, scallions, black olives, diced tomato, pickled jalapeno, three cheese blend, side sour cream and salsa

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

Sweet Potato Fries

\$9

Onion Rings

\$9

Mains

Crispy Fried 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 a house sauce

GF (substitute brioche with a gluten free bun) \$16

Vegetarian 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

Mains

Liver and Onions

Traditional pan-seared beef liver with caramelized onions and mushrooms with red wine gravy

GF \$17

Fish and Chips

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

\$17

Curry Bowl

Red Thai coconut curry, served with rice noodles, shallots, snow peas, red bell pepper, broccoli, carrots, and oyster mushrooms

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