

# The Waring House Menu

Presented by Executive Chef David Correa,  
Chef Jessie Insley  
& Waring House Culinary Team



Waring House  
Celebrating 30 Years

Restaurant, Inn,  
Conference Centre  
& Cookery School

# Winter Specials

Comfort classics, great value, and live music all winter long

## TUESDAY – TRIVIA TUESDAY

Pint & Pound (beer + chicken wings) or Pie & Pint – \$20  
Games night with ping pong & darts

## WEDNESDAY – CHEF'S CURRY

Market Price

Open Mic Night – Last Wednesday of the month | 6 PM

## THURSDAY – CHEF'S PASTA

Market Price

A rotating pasta feature crafted by our chefs

## FRIDAY – FISH FRIDAY

Clam Chowder & Fish & Chips

Live Entertainment – Barley Room Pub | 6 PM

## SUNDAY – SUNDAY ROAST

A hearty rotating roast served weekly

Chicken • Beef Pot Roast • Pork • Lamb

## LIVE MUSIC AT THE BARLEY ROOM PUB

Friday & Saturday evenings | 6 PM

Last Sunday of the Month – Live Jazz with the Brian Legere Quartet

*Additional live music dates may be scheduled. Please check [waringhouse.com](http://waringhouse.com) for the most up-to-date listings.*



**The Barley Room Pub | The Waring House**  
**395 County Rd 1, Picton**



# Soups

## Apple & Aged Cheddar Soup

13

This perennial Waring House favorite is prepared with coriander scented cream, County Cider Co. apple cider, fresh apples and the finest aged Canadian Cheddar cheese, topped with a puffed pastry glazed with Vader's maple syrup.



no puff

## French Onion Soup

13

Old-Quebec style with Gruyère cheese, and crouton.

## Seasonal Soup

12

Our daily selection varies with the time of year and features local produce in season.

## Friday Clam Chowder

16

Every Friday Waring House presents the Chef's Clam Chowder.

*Exclusively Available Fridays!*

Enjoy a cup of Clam Chowder with Fish & Chips for \$25

# Salads

*Add a chicken breast for 7.00*

## Classic Caesar Salad

15

Crisp romaine lettuce, smoked bacon bits, crunchy homemade seasoned croutons, Grana Padano cheese and Caesar dressing.



no crouton

## Mixed Green Salad

14

A selection of greens, in-house pickled beets, goat cheese and walnuts with a house made citrus dressing.



no cheese



Gluten-Free



Vegetarian



Vegan

*Please advise your server of any allergies or dietary restrictions and our culinary team would be happy to accommodate*

# Appetizers

## Chicken Wings

16

A pound of chicken wings, tossed in house seasoning, served with carrots and celery. Choice of BBQ, Hot, Sweet Chili, Salt & Pepper or Honey Garlic Sauce.



## Spinach and Artichoke Dip

14

Chopped spinach and artichokes, mixed with a creamy four-cheese blend. Served with corn tortillas/naan.



## Appetizer of the Day

Chef's tasty choice for the day. Your server will provide details.

Market  
Price

# Sandwiches & Burgers

**All sandwiches and burgers served with your choice of mixed green salad or fries**

**Upgrade to side Caesar salad, onion rings or sweet potato fries 3.00**

**Extra sauce 1.00**

## County Burger

18

100% Brisket patty, freshly ground in house daily, topped with Cheddar cheese, bacon, maple syrup, lettuce, tomato, red onion, pickle and house made sauce.

Beyond meat option available. GF Bun \$3

## Black and Blue Burger

19

100% Brisket Cajun spiced patty, freshly ground in house daily, topped with blue cheese, caramelized onions, lettuce and tomato. Served on a brioche bun.

Beyond meat option available. GF Bun \$3

# **Sandwiches & Burgers**

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***All sandwiches and burgers served with your choice of mixed green salad or fries***

***Upgrade to side Caesar salad, onion rings or sweet potato fries 3.00***

***Extra sauce 1.00***

## **Beef Dip Sandwich**

**18**

In-house roasted and shaved beef topped with Gruyère and horseradish aioli on a toasted baguette, served with au jus.

GF Bun Available \$3

## **Chicken Sandwich**

**18**

Crispy chicken breast, bacon jam, smoked gouda cheese on a brioche bun.

## **Hot Sandwich Special**

**Market  
Price**

Chef's daily special. Prepare for something incredibly tasty! Your server has details.

## **Daily Special**

**Market  
Price**

Chef's Daily Special — thoughtfully prepared and always tempting. Please ask your server for today's offering.

# Mains

## Pan Seared Liver

19

Traditional pan-seared beef liver, caramelized onions & mushrooms, with red wine gravy.

Served with daily potatoes and vegetables.



## Irish Shepherd's Pie

22

Ground Lamb (local when available), topped with creamy mashed potatoes and a sprinkling of Ontario Cheddar cheese.

Served with Baker Scott's soda bread.



## Classic Poutine

12

Crispy fresh cut fries, cheese curd and house-made red wine gravy. Make it Country Style for \$4 add chicken, bacon, diced peppers and green onion.



## Build your Own Mac and Cheese

17

Elbow pasta, cheese sauce, garlic panko crust.

Add bacon, mushrooms, caramelized onions, chicken, tomatoes, spinach, and jalapeños (1.50 each).

Served with house-made cornbread. (GF no panko and GF pasta)



## Nachos

17

Crispy corn tortillas layered with diced peppers, onions, jalapeño and melted cheese.

Served with sour cream and fire-roasted tomato salsa.

Extra cheese 2.95, Guac 3.95, Grilled Chicken 4.90, Ground Beef 3.95



## Fish and Chips

19

Waring Pilsner-battered Atlantic haddock, served with fries and house-made coleslaw.

On Fridays, enjoy Fish and Chips with a cup of the Chef's weekly clam chowder for \$25.

# Mains

## Red Thai Curry

18



Fragrant red curry sauce, mixed vegetables, served on jasmine rice.

Add grilled chicken breast for \$7



## Jessie's Meatloaf

21

The Sous Chef's tasty meatloaf topped with BBQ sauce, served with potatoes and garden vegetables.

## Mussels

20

Chef's daily presentation.

## Butter Chicken

24



A delicious curry dish made with chicken and spiced tomato & butter sauce, served with rice and naan bread. (GF without Naan)

## Catch of the Day

Market  
Price



Chef's Daily Choice. Possibly Salmon, Pickerel or Mahi-mahi - Your server will have details!

## Braised Lamb Shank

39



Red wine braised lamb shank, served with garlic mashed potatoes and vegetables.

## Chicken Breast Florentine

39



Tender chicken simmered in a creamy Florentine sauce with spinach and rice pilaf.

# The History of The Waring House



One of the most well-known historic buildings in Prince Edward County, this beautiful old stone house has stood sentinel at Waring's Corner since around 1860 - in fact parts of the buildings appear to date back to the 1820s.

Built for farmer Thomas Waring, son of Irish immigrant Joshua Waring, the larger part of the house was constructed in 1860 by Hugh Smith of County Down. The house was home to the farming family for over 100 years - through rebellion, confederation, two world wars, the great depression and changes to the farming industry. Amelia's Garden Dining Room was named after a descendant of the family, Amelia Waring.

In 1981, the Waring House was transformed into a thriving restaurant. In 1995, it had yet another rejuvenation- adding four guest rooms, when the property was bought by the current owners. In 1997, The House Next Door became apart of the inn, adding twelve guest rooms. In 1998, the Barley Room Pub was expanded, and a brand new kitchen was built. In 2001, a conference/wedding hall and a hands-on cookery school was established. In 2002, an old stone ice house was restored to become the private Cottage. And in 2006 a greenhouse was added to facilitate our garden-to-table culinary approach. In 2008, two lodges were added, bringing 32 more rooms to the property.

Having survived the trials of Covid, we are gradually able to return to prior levels of service. As owners - We wish to acknowledge the most important part of our successful history - our outstanding staff.

Finally - of course, The Waring House is only here because of you - our amazing guests! Thank you for your support. Our dearest wish is that you enjoy every aspect of your stay!

-Chris & Norah Rogers (Inn Keepers)