

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

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

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

Grilled Butternut Squash and Spinach Salad

Baby spinach, grilled butternut squash, gala apples, toasted pumpkin seeds, shaved red onion and goat cheese, tossed with a spiced local maple syrup vinaigrette.
GF 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, guacamole, salsa and chipotle aioli with beer battered haddock 13

Carnitas Tacos

Mexican pulled pork, tomato, onion, lime, guacamole and spicy salsa in a grilled flour tortilla 13

Five Cheese Spinach Dip

Cream cheese, Cheddar, Asiago, Monterey Jack Mozzarella. and spinach. Served with mini naan dippers.
(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

Full order (serves 3-4) 20 Half order (serves 1-2) 12 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

Loaded Fried Perogies

Fried potato and cheese perogies topped with bacon, caramelized onions, sour cream, mixed cheese and green onion 9

Deep Fried Pickles

Served with spicy ranch dip V 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

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 patty is available)

The Fiesta Burger

House ground brisket burger with chili spice topped with salsa con queso, pickled jalapenos, guacamole and crispy tortilla strips 16
(A beyond meat vegan patty is available)

Mains Contd...

Chicken Parmesan Sandwich

Crispy chicken cutlet topped with marinara sauce and melted provolone and Grana Padano cheeses on an ciabatta bun 16

Cajun Chicken Wrap

Portabella mushrooms, turmeric rice, 4 cheese blend, served with roasted red pepper mayo 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

Spaghetti and Meatballs

Spaghetti tossed with marinara sauce, topped with pork and beef meatballs, Grana Padano cheese and side garlic toast 17

Entrées

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

Grilled 8oz Striploin

Topped with caramelized onion demi glace, served with buttery Yukon gold mashed potatoes and a vegetable medley GF 27

Lamb and Guinness Stew

Diced lamb and vegetables stewed in a rich Guinness broth topped with buttery mashed potatoes, a side of mixed vegetables and our house rolls 16

Pork Schnitzel

House made breaded pork cutlet topped with creamy mushroom sauce, house made fresh herb spaetzle and mixed vegetables 18

Chicken Chasseur

Grilled chicken breast topped with chasseur sauce, served with herbed fingerling potatoes and mixed vegetables 18

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.

