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.

Soup

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

Sandwiches

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)

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

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 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

**Entrees**
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