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**

**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 glazed puffed pastry prepared with Vader’s Maple Syrup.
GF (no puff) $9

**Wellington Farm Mushroom Soup**
Topped with double smoked bacon and truffle oil. $10
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

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

Duck Confit Croquette
Sour cherry jam, spinach and walnut pesto and baby arugula. $14

“Faux Gras”
Vegan Pâté made with Wellington mushrooms, beets, lentils, walnuts, herbs and cognac.
Served with spiced pear chutney and grilled sourdough. $12
Stout Braised Short Rib
Prince Eddy’s Milkshaka braised short rib, stout and rosemary infused demi-glace, pommes purée, and our daily vegetable selection.
GF $29

Ontario Pickerel Feature
Our culinary team’s daily pickerel special.
(please ask your server for details)

Stuffed Chicken Supreme
Chicken Supreme, stuffed with grilled leeks, prosciutto, gruyere, and spinach, topped with sun-dried tomato demi-glace. Served with herbed fingerling potato, and our daily vegetable selection. $26

Vegetarian Parisienne Gnocchi
Sautéed portabella mushroom, sweet peas, and caramelized onion, tossed with roasted garlic and thyme cream, topped with Grana Padano and fresh herbs. $25

Stuffed Pork Tenderloin
Stuffed with sautéed fennel, apples, garlic and spinach, wrapped in bacon, and topped with County Cider reduction. Served with herbed fingerling potato, and daily vegetable selection. $26
Travis Mindle is from Prince Edward County. His favourite downtime pastime is fishing for pickerel in the waters around The County. He grew up and attended school with members of the local farming community, he truly has a genuine farm-to-table philosophy and has developed his skills through a thirst for knowledge and a true devotion to food and the culinary arts.

Travis began his culinary career at the age of 14 and has honed his skills from the grassroots up. He works developing our menus and overseeing our staff of over 20 in our busy kitchen and is a hands-on chef devoted to the teaching and advancement of our staff and the satisfaction of our customers.

Travis takes a special interest in our special event operations, and has created many a memorable feast.

This very talented chef has developed the menu you are enjoying today and is most days found in the kitchen cooking and overseeing the team as you read this. We are very grateful to his devotion to the quality of dining at The Waring House.

—Christopher and Norah Rogers