COUNTYLICIOUS

FALL LUNCH MENU

2 Course
$35 Prix Fixe
October 22- Nov 15, 2026

Revised Menu October 23, 2026

TWO COURSES: CHOICE OF APPETIZER AND MAIN COURSE OR MAIN COURSE AND DESSERT

Appetizer

Apple Cheddar Soup

Campbell's Orchards apples, County Cider Co. cider, aged Canadian cheddar cheese, coriander, crème fraîche, topped with a puff pastry glazed with Vader's Maple Syrup *GF without puff pastry | Vegetarian*

Chef's Choice Seasonal Soup

ASK YOUR SERVER WHICH IS TODAY'S FEATURED SOUP

TOMATO BISQUE
Creamy Tomato Soup made with Laundry Farms tomatoes | *GF without croutons | Vegetarian*

OR

BUTTERNUT SQUASH SOUP
Featuring butternut squash from Ravensview Farm, Langridge's Fresh Produce and Waring House garden | GF | Vegetarian

Fall Harvest Salad

Fresh mixed greens, pickled Hagerman Farms beets, and goat cheese, served with Sandbanks Bees honey vinaigrette | *Vegetarian without cheese*

Main Course

Chicken Cacciatore

Prinzen Farms chicken simmered in a robust Laundry Farms tomato-based sauce loaded with vegetables and Waring House-grown herbs, served with jasmine rice | *GF*

Beverage Pairing Recommendations:
White Wine - Three Dog Winery Pinot Grigio
Red Wine - Huff Estates Merlot-Cabernet "Minimalist"

Québec Tourtière

This delicious French Canadian meat pie is made with minced pork, Edwin Farms local ground beef and Langridge's Fresh Produce potatoes, packed with spice (some from the Waring House herb bed) and baked in a pastry shell.

Beverage Pairing Recommendations:
White Wine - Huff Estates Off-Dry Riesling
Red Wine - Rosehall Run Pinot Noir

Waring House Fish and Chips

Haddock battered with our Waring House pilsner brewed by Midtown Brewery and served with coleslaw and fries.

Beverage Pairing Recommendations:
White Wine - Huff Estates Off-Dry Riesling
Beer: Waring Pilsner

Vegetarian Lasagna

Zucchini, Honey Wagon Farms eggplant, Laundry Farms tomatoes, ricotta, mozzarella and Parmesan cheese, lasagna noodles and herbs from the Waring House herb garden

Beverage Pairing Recommendations:
Red Wine - Rosehall Run Pinot Noir
Beer - Prince Eddy's C.R.E.A.M. Ale

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Dessert

CHOICE OF

Apple Caramel Cheesecake
Made with Creasy's Apple Dabble Farm cortland apples

Vader's Maple Syrup Crème Brûlée
Crème Brûlée made with local Vader's Maple Syrup, served with a house-made shortbread cookie | *GF without shortbread cookie*

Pumpkin Pie
Made with Hagerman Farms pumpkins, topped with candied walnuts and pumpkin seeds

Chocolate Mousse
Infused with Karlo Estates Van Alstine Red port-style wine | *GF*

Waring House Local Suppliers

Campbell's Orchards
County Cider Company
Creasy's Apple Dabble Farm
Edwin Farms
Hagerman Farms
Honey Wagon Farms
Karlo Estates Winery
Langridge's Fresh Produce
Laundry Farms
Midtown Brewing Company
Prinzen Farms
Ravensview Farm
Sandbanks Bees
Vader's Maple Syrup
Waring House Restaurant & Inn
+ MORE

Waring House Culinary Philosophy

Our Culinary philosophy celebrates the bounty of Prince Edward County. In keeping with this, dishes are prepared daily in our kitchen from locally sourced ingredients whenever seasonally possible. Vegetables and herbs are harvested from our very own onsite gardens when in season, or from market gardens in the immediate area or from suppliers who source from Ontario when possible.

Waring House is proud to be a Feast On® certified property. Feast On® is North America's largest and longest-running local food certification program. It recognizes businesses committed to sourcing Ontario-grown food and drink with purpose: they're supporting Ontario's farmers and producers who work the land in ethical and sustainable ways; they're avoiding energy waste from transporting products from afar; and more. See more at www.culinarytourismalliance.com.

Celebrating 30 Years
Waring House Restaurant & Inn

CERTIFIED LOCAL BY THE FEAST ON CULINARY TOURISM ALLIANCE