COUNTYLICIOUS

FALL DINNER MENU

3 Course
$65 Prix Fixe
October 22- Nov 15, 2026

Revised Menu October 23, 2026

Appetizer

CHOICE OF

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

Chicken Spring Rolls

Prepared with Prinzen chicken and Hagerman Farms and Honey Wagon Farms local vegetables

Vegetarian Spring Rolls

Prepared with local vegetables from Hagerman Farms and Honey Wagon Farms | *Vegetarian*

Fall Harvest Salad

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

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Main Course

CHOICE OF

Pickerel Grenbloise

Lake Ontario pickerel provided by Captain Mitch Fisheries, served with lemon butter featuring Huff Estates Off-Dry Riesling, capers, parsley, house-made croutons and baby shrimp, accompanied by rice & local vegetable medley

Beverage Pairing Recommendations:
White Wine - Rosehall Run Winery Unoaked Chardonnay
Rosé Wine - Huff Estates Rosé "The Gateway"

Moroccan Tagine

Earthy Moroccan stew prepared with Dana Jason Vader's Farm lamb, raisins, chickpeas, dates, spices, and Honey Wagon Farms carrots, served on couscous

Beverage Pairing Recommendations:
White Wine - Karlo Estates Three Witches
Red Wine - Three Dog Winery "Big Red"

8 oz Ribeye Steak

Enright Farms ribeye, topped with Waring House herb butter and accompanied by Honey Wagon Farms fingerling potatoes and County vegetable medley

Beverage Pairing Recommendations:
White Wine - Stanners Vineyard Chardonnay
Red Wine - Sandbanks Winery Baco Noir

Chicken Curry

Prinzen chicken breast served with a coconut milk curry, accompanied by lentils and rice pilaf and sautéed kale from Edwin Farms | *Vegan without chicken*

Beverage Pairing Recommendations:
White Wine - Three Dog Winery Pinot Grigio
Red Wine - Rosehall Run Pinot Noir

Roasted Pork Loin

Pork loin marinated with Cressy Mustard, stuffed with Campbell's apples, Waring House garden herbs, Hagerman Farms onions and served with Honey Wagon Farms fingerling potatoes and local vegetable medley

Beverage Pairing Recommendations:
White Wine - Huff Estates Off-Dry Riesling
Red Wine - Huff Estates Merlot-Cabernet "Minimalist"

Risotto

Roasted Brussels sprouts and mushroom risotto featuring Huff Estates Off-Dry Riesling with medley of vegetables | *GF | Vegetarian*

Beverage Pairing Recommendations:
White Wine - Three Dog Winery Pinot Grigio
Red Wine - Sandbanks Winery Baco Noir

Celebrating 30 Years
Waring House Restaurant & Inn

CERTIFIED LOCAL BY THE CULINARY TOURISM ALLIANCE
FEAST ON

COUNTYLICIOUS

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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
Captian Mitch Fisheries
County Cider Company
Creasy's Apple Dabble Farm
Cressy mustard Co.
Edwin Farms
Enright Farms
Huff Estates Winery
Karlo Estates Winery
Langridge's Fresh Produce
Laundry Farms
Waring House Restaurant & Inn
Hagerman Farms
Honey Wagon Farms
Prinzen Farms
Ravensview Farm
Sandbanks Bees
Vader's Maple Syrup
+ 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.

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