

Countylicious Fall 2024 Lunch Menu

Amelia's Garden
seasonal cuisine

The
Barley Room



\$30 Prix Fixe

All mains come with choice of fries or side salad

October 24 - Nov 17, 2024

Please enjoy some recommendations of local drafts & ciders or feel free to pair with your own selection!

Appetizers

Tomato Bisque

Tomato Soup made with Local Farm

Tomatoes

GF

County Cider Company - Apple Cider | Slake - Mosey Pilsner

County Cider and Apple Cheddar Soup

A traditional favourite featuring apples, County Cider Co. apple cider, coriander scented cream, aged Canadian Cheddar cheese and a maple glazed puff. GF no puff | Vegetarian

County Cider Company - Apple Cider | Prince Eddy's - Blonde Ale

Fall Harvest Salad

Baby arugula, Kendall's pears, crumbled blue cheese, sliced almonds, with a honey cinnamon vinaigrette

GF

County Cider Company - Blackberry Peach | Prince Eddy's - Blonde Ale

Pork Belly

Served with apples in 3 ways, apple gastric, chips and pearls

GF

County Cider Company - Blackberry Peach | Prince Eddy's - Cream Ale

Mains

County Panini

Maple Bacon Jam, Prinzen's Chicken, Apples and arugula with cheddar served on sourdough bread

County Cider Company - Blackberry Peach | Slake - Mosey Pilsner

County Beef Pie

A delightful beef pie featuring beef with vegetables in a tender crust

County Cider Co. Apple Cider | Parsons Westy Ale

Featured Producers include: Prinzen's Farms, Creasy Apple Dabble Farms, Vader's Maple Syrup, County Cider Co. Laundry Farms, Sandbanks Bees Honey, East Lake Farms, Kendall Pears

