

# COUNTYLICIOUS LUNCH MENU

\$30

## SOUP OR SALAD

### APPLE AND AGED CHEDDAR SOUP

This perennial Waring House favorite is prepared with coriander-scented cream, County Cider Co. apple cider, fresh apples from Campbell's Orchards, and the finest aged Canadian Cheddar cheese, topped with a puffed pastry glazed with Vader's maple syrup.

### MIXED GREEN SALAD

Tender leafy greens with marinated beets, Chèvre cheese, dried blueberries and candied walnuts. Tossed with a honey balsamic dressing made with Sandbanks Bee's Honey.

## MAIN

### CUBANO SANDWICH

With a combination of shredded pork roast and ham on sourdough bread with sliced pickles, Provolone cheese and Cressy yellow mustard

### MAPLE MISO SALMON

Glazed with miso and Vader's maple syrup. Served with bok choy, rice noodles and julienne vegetables.  
GF

### FISH & CHIPS

Midtown Brewery Pilsner - battered Atlantic haddock, served with fries and house made coleslaw.

### JESSIE'S MEATLOAF

The Sous Chef's tasty meatloaf with Prinzen's Beef topped with BBQ sauce, served with potatoes and garden vegetables.

