

COUNTYLICIOUS

FALL LUNCH MENU

\$25 Prix Fixe

October 23– Nov 16, 2025

First Course

CHOICE OF

Cauliflower Soup

Locally harvested Hagerman's Farms cauliflower, creamy without cream, nutty without nuts.

Apple Cheddar Soup

A perennial favourite of Waring House with Creasy's Apple Dabble Farms apples and fine aged Canadian Cheddar cheese and County Cider Co. apple cider topped with a maple glazed puff. GF no puff | Vegetarian

County Green Salad

Locally sourced mixed greens from Landrigan's Fresh Produce, crumbled goat cheese, toasted walnuts and a light apple cider vinaigrette.

Main Course

CHOICE OF

County Pulled Pork Sandwich

Tender and tasty local pork (Blaine Way) pulled and served on a toasted brioche bun with BBQ sauce, accompanied by coleslaw (Laundry Farms cabbage) and a side of fresh cut fries.

Roast Chicken Leg

Slow roasted Prinzen Farms chicken leg with a mix of local seasonal root vegetables and a jus with thyme harvested from the Waring House garden.

Hot Beef Pot Pie

A comforting stew of tender local Leavitt's Black Angus Beef encased in pastry. Served with garden vegetables.

Roasted Harvest Bowl

A hearty bowl of mixed grains topped with roasted local carrots and parsnips, Hagerman Farms Brussels sprouts and a sprinkle of local crumbled goat cheese, finished with a lemon-herb dressing. Vegetarian

Waring House Local Suppliers

Creasy's Apple Dabble Farms
County Cider Company
Laundry Farms
Waring House Restaurant & Inn
Hagerman Farms
Blaine Way
Reid's Dairy
Prinzen Farms
Vader Farms
East Lake Farms
Ed and Sandy Taylor
Langridge's Fresh Produce
+ MORE



Pair your meal with PEC wine, beer and cider. Ask your server for details.