

April 9 - 26, 2026

COUNTYLICIOUS

DINNER MENU

\$65

Three courses - Appetizer, Main & Dessert

APPETIZER

APPLE AND AGED CHEDDAR SOUP

Prepared with coriander-scented cream, County Cider Co. apple cider, apples from Campbell's Orchards, and fine-aged Canadian Cheddar cheese, topped with a puff pastry glazed with Vader's Maple syrup.

Vegetarian | GF without puff

DAILY SOUP

Your server will advise which of the following soups is today's choice

Beef Barley and Vegetable Soup

A hearty, slow-simmered classic featuring tender local Leavitt's Black Angus Beef, pearled barley, and a medley of seasonal root vegetables in a rich, thyme-scented bone broth.

Roasted Parsnip Soup

Earthy Edwin Farms parsnips roasted with Vader's Maple Syrup until caramelized, blended into a silky-smooth puree with a hint of nutmeg and Edwin Farms organic ginger.

Vegetarian | GF

Spring Minted Pea Soup

A vibrant, bright green celebration of spring. Sweet English peas blended with house-grown fresh mint and a touch of lemon for a refreshing, light finish.

Vegetarian

Chicken Noodle Soup

Comfort in a bowl. Slow-roasted Prinzen Poultry Farm's chicken and vegetables simmered with house-made pasta in a clarified, herb-infused golden broth.

MIXED GREENS

Rorafresh Farms assorted greens, goat's cheese, and a delicate vinaigrette featuring Canadian Vinegar Cellars raspberry vinegar.

Vegetarian | Vegan no cheese

TOSSED CARROT, PARSNIP, AND CABBAGE SALAD

A delicious, lightly warmed salad featuring heritage carrots, Rorafresh spring parsnips, and Edwin Farms cabbage, tossed with Canadian Vinegar Cellars vinegar.

Vegan

LITTLE POT OF PATE

Edwins Farms' organic liver prepared as a country-style pate.



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MAIN

GRILLED DUCK BREAST

Ontario King Cole duck marinated in Huff Estates Off Dry Riesling with fresh herbs, grilled and topped with blueberries and a splash of Canadian Vinegar Cellars vinegar. Served with grilled polenta and a vegetable medley.

GF

MAPLE MISO GLAZED PICKERAL

Pickeral locally harvested by MPH Fisheries, glazed in maple miso featuring Vadar's Maple Syrup. Served with Jasmine rice pilaf and vegetable medley.

GF

PORK SCHNITZEL

Blaine Way's locally raised pork, Cressy Mustard panko-crusted and pan-fried to a golden brown. Served with German-style potato salad with Vicki Veggies German butterball potatoes.

BEEF BOURGUIGNON

Leavitt's Black Angus Beef simmered in a Huff Estates Minimalist Merlot/Cabernet Franc red wine sauce. Served with egg noodles and vegetables.

VEGETABLE BIRIYANI

An aromatic rice dish made with basmati rice, mixed vegetables including local squash from Ravensview Farms, herbs and biryani spices

Vegan



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DESSERT

VEGAN CHOCOLATE CAKE

Moist and rich chocolate cake prepared with County Roasters Coffee.

Vegan

APPLE PIE WITH HOUSE-MADE HONEY ICE CREAM

House-made mini apple pie with crumble featuring Campbell's Orchards apples. Served with house-made honey vanilla ice cream prepared with Reid's Dairy milk and Sandbanks Bees honey.

PEC LAVENDER & LEMON POSSET

Bright lemon custard made with County lavender. Topped with berries and served in a lemon cup.

HONEY VANILLA ICE CREAM

House-made honey vanilla ice cream prepared with Reid's Dairy milk and Sandbanks Bees honey.

GF



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