

# COUNTYLICIOUS

## LUNCH MENU

**\$30**

Two courses - Choice of Appetizer &amp; Main or Main &amp; 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.

### COUNTY SALAD

Beet roots, pickled red onion, toasted pistachios and feta cheese over Rorafresh salad greens with a citrus vinaigrette.

**GF | Vegan no cheese**

## MAIN

### PRINZEN'S GOLDEN ROASTED HALF CHICKEN

Half a local Prinzen Poultry Farm chicken, dry-brined with herb salt and slow-roasted until succulent, with crisp, golden skin. Served over a medley of Sandbanks Bees honey-glazed root vegetables (Edwin Farms spring parsnip, Ravensview Farms butternut squash) and finished with a natural thyme pan jus.

### POTATO GNOCCHI

Vicki's Veggies German butterball potato gnocchi (soft potato dumplings) in browned butter with Waring House sage and Grana Padano.

**Vegetarian**

### VADER'S LAMB BURGER

A seasoned local Vader's lamb patty topped with goat cheese and pickled onions. Served on an Elmbrook Farm sourdough bun with fries and house-made coleslaw featuring Vicki's Veggies and Edwin Farms cabbage.

### FISH & CHIPS

Midtown Pilsner-battered Atlantic haddock served with fries and house-made coleslaw using Edwin Farms red cabbage and Vicki's Veggies napa cabbage.

## 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**



*Enjoy a taste of Prince Edward County with our recommended selection of locally produced wines, beers, and spirits.*