



\$20 LUNCH

### STARTER

APPLE & AGED CHEDDAR CHEESE SOUP (V) | Creasy's Apple Dabble Farm apples, County Cider and aged Canadian cheddar cheese, topped with Vader's maple syrup glazed puff pastry

CHARCUTERIE PLATTER | house made County Cider jelly, a selection of Black River cheese, served with fresh fruit and crostini

### MAIN

PEAR & BRIE PANINI (V)\* | grilled Kendelson Orchard pears, arugula and brie panini (add chicken \$5)

FISH & CHIPS | Barley Days' Lager battered haddock served with fries and house made coleslaw

STEAK & WELLINGTON MUSHROOM FARM PIE | hearty beef pie prepared with Highline mushrooms and Barley Days Wind & Sail Dark Ale gravy

*\*CAN BE MADE VEGAN UPON REQUEST*

**Countylicious**  
a celebration of culinary experiences

NOVEMBER 2 - 22, 2022