**THE COUNTY CIDER COMPANY
Home of the original Waupoos Cider**

**SMALL PLATES AND SHAREABLES**

**Salty Trio……………………………………………………………..$10.00
tamari almonds, house marinated kalamata olives and pickled veg**

**Smoked Tomato Salsa…..……..…………………………….…$12.25
house-made salsa with corn, mango and black beans served with tortilla chips**

**Artichoke and Asiago Dip………………………………….…$14.00
served with warm crisp pita bread**

**Roasted Garlic Hummus………………...…………………….$13.00
in-house prepared and served with pita and kalamata olives**

**Cheese Board………………………………………......$ Market Price
A selection of local and imported artisanal cheeses, Cressy mustard, County Cider red pepper jelly and a warm baguette – Please ask your server about today’s selection and price**

**Add House made country chicken liver pate…………………………………$5.00**

**APPETIZERS**

**Soup……………………………………………………………………..$10.00
A bright gazpacho made daily with garden fresh ingredients**

**Iced Cider Maple Gravlax……………………………………..$16.50
served with herbed cream cheese, pickled red onion, capers and fresh
sourdough baguette**

**Cider House Salad………………………………………………..$13.50
mixed greens, chèvre, maple candied walnuts, seasonal fruit & Cider vinaigrette**

**Couscous and White Bean Salad…………….…………….$14.00
Cannellini beans and couscous tossed with tomato, cucumber, fresh basil and cider vinaigrette served on a bed of arugula**

**MAINS**

**The GRANT Burger……………………………………………….$19.50
A larger than life burger in tribute to a man who was himself larger than life!
10oz beef patty, in house smoked bacon, aged white cheddar, caramelized onions, arugula and our Signature Tortured Path BBQ sauce on a fresh brioche bun**

**Lamb Burger………………………………………………………..$18.00
McColl’s lamb, chèvre, arugula, pickled red onions, County cider red pepper jelly and lemon garlic aioli on a toasted brioche bun**

**Smoked meat sandwich……………………………………..$18.00
Authentic Montreal smoked meat with Cressy mustard on PEC Rye bread served with locally sourced Sauerkraut and a dill pickle**

**Wood Fired Chicken Wrap…………………………………..$18..00
with aged white cheddar, in house smoked bacon, tomato and pesto mayo**

**Thai Noodle Salad…………………………………………….….$16.50
rice noodles, with crisp veggies in a spicy coconut ginger tamari dressing**

**10” WOOD FIRED PIZZAS**

**Our pizza crusts are made locally at Purtelleigh’s Bakery
Gluten free crusts are available for and additional $3.00**

**Three Cheese……………………………………………………….$17.00
house-made tomato sauce**

**Margherita…………………………………………………………..$17.50
pesto oil, fire roasted tomatoes, bocconcini and fresh basil**

**Fun Guy………………………………………………………………..$18.25
béchamel sauce, caramelized onions, sautéed mushrooms, brie, asiago and truffle oil**

**Pollo…………………………………………………………………….$18.25
béchamel sauce, fire roasted chicken, spinach, chèvre, pears and asiago**

**Hots for you………………………………………………..............$18.50
tomato sauce, soppressata salami, spicy marinated eggplant and mozzarella**

**Please advise your server of any allergies and ask about our gluten free and vegetarian options**