



STARTERS + LIGHT FARE

Soup Du Jour

Soup of the day

Homemade Chili

Generously seasoned ground beef, mixed together with crushed tomatoes, kidney beans and onions. Topped with melted cheddar cheese.

County Fare Tots

ORIGINAL: A generous helpings of cheese and bacon with sour cream. FARE STYLE: Chili, cheese, bacon and sour cream REUBEN STYLE- corned beef, swiss, sauerkraut and thousand island dressing VEGAN REUBEN TOTS- tempe, swiss, kraut with vegan 1000 island

Buffalo Wings

Wings tossed in your choice of sauce: Buffalo, BBQ, Carolina BBQ, General Tso's, sweet teriyaki, garlic parm, sweet thai chili, BBQ sriracha or EXTRA HOT Served with celery and creamy bleu cheese. One sauce flavor per order

Poutine

House cut fries topped with white cheddar curds and house made gravy

Fried Green Tomatoes

served with spicy aioli

Fried Mozzarella Wedges

6 lightly breaded pieces of mozzarella. Deep fried and served with marinara.

Fare Pierogi

pan seared mini pierogi filled with cheddar cheese and potato. Served with caramelized onions and sour cream.

Bang Bang Shrimp

Panko breaded fried shrimp topped with sweet thai chili and a sriracha aioli.

Bavarian Soft Pretzel Sticks

3 baked and salted pretzels served with a HOT honey mustard and house made biercheese sauce for dipping.

Buffalo Cauliflower

A generous portion of fresh roasted cauliflower dusted with buffalo seasoning served with bleu cheese and celery sticks. vegan bleu cheese available

cup \$5.00

bowl \$7.00

cup \$5.00

bowl \$7.00

Original \$8.00

Fare \$10.00

Reuben \$11.00

Pulled Pork Tots \$11.00

Vegan \$13.00

\$11.00

STARTERS + LIGHT FARE

Veggie Blend Salad

Mix of shaved broccoli, cauliflower, carrots, beets, brussels sprouts, kale and radicchio massaged with a lemon vinaigrette topped with asian noodles, crumbled gorgonzola and mandarins.

\$12.00

add chicken \$16.00

add salmon, steak or tempeh \$20.00

BLT Caesar Salad

Classic Caesar salad made with romaine lettuce, bacon, tomato, croutons and shaved Pecorino Romano cheese.

Regular \$11.00

With Chicken \$15.00

With Salmon, Steak or tempeh \$19.00

Cajun Chicken Salad

Cajun chicken on a bed of mixed greens, cucumbers, tomatoes and red onions with cheddar cheese, hard boiled eggs and bacon. Served with ranch dressing.

\$15.00

Sub cajun salmon \$19.00

BURGERS & SANDWICHES

County Fare Burger

Two 4oz patties cooked medium and topped with lettuce on a toasted brioche bun. Served with house cut fries and a pickle. Add American, cheddar, swiss, mozz, gorgonzola or spicy pepper jack.

\$13.00

add cheese \$1.00

add bacon \$1.00

\$9.00

Mushroom Onion Swiss Burger

Two 4oz patties cooked medium and topped with mushrooms, onions and swiss with lettuce on a toasted brioche bun. Served with house cut fries and a pickle.

\$15.00

\$9.00

\$8.00

Fried Mac and Cheese Burger

Two 4oz patties cooked medium with a fried mac and cheese patty in between the beef and topped with lettuce on a toasted brioche bun. Served with house cut fries and a pickle.

\$15.00

\$8.00

Will Burger

Two 4oz patties cooked medium and topped with cheddar cheese and a heaping portion of BBQ pulled pork with lettuce on a toasted brioche bun. Served with house cut fries and a pickle.

\$16.00

\$10.00

Sweet Or Burger

Two 4oz patties cooked medium topped with goat cheese, spicy pickles, a fried green tomato, lettuce and bacon jam on a toasted brioche bun. Served with house cut fries and a pickle.

\$16.00

\$9.00

Triple kicking burger

THREE 4oz patties cooked medium with roasted jalapeños, cherried onions, spicy aioli and pepper jack cheese on top of lettuce and a toasted brioche bun. Served with house cut fries and a pickle.

\$16.00

\$11.00

BURGERS & SANDWICHES

Bacon Blue Burger

Two 4oz patties cooked medium and topped with thick cut maple bacon and blue cheese crumbles with lettuce and tomato on a toasted brioche bun. Served with house cut fries and a pickle.

Grilled Cheese

Choose 2, American, cheddar, swiss, mozz, or spicy pepper jack on multigrain served with fries

Steak Sandwich

Tender Ball Tip Sirloin steak on a hoagie roll topped with cheddar, crispy onions and a tangy BBQ sauce served with house cut fries

Classic BLT

Bacon, lettuce and tomato on multigrain with mayo served with fries.

Cajun Salmon BLT

Cajun salmon fresh tomato, romaine lettuce and lemon garlic aioli). On whole grain bread with house cut fries

Peppadew Veggie Burger

Made with Sweet piquante peppers, green peppers, mushrooms, onion, carrots, olives and brown rice. served with lettuce on a toasted brioche bun with house cut fries and a pickle.

Philly Cheese Steak

Created from a philly native, Shaved steak topped with caramelized onions and mozz cheese on a hoagie served with house cut fries and a pickle.

Fried Chicken Sandwich

Boneless skinless chicken thighs battered and deep fried served with lettuce on a hoagie roll topped with bacon, cheddar and ranch served with house cut fries and a pickle.

Reuben

Tempeh or Corned beef with melted Swiss, sauerkraut and 1,000 island dressing. Served on grilled marbled rye with house cut fries and a pickle *(Sub coleslaw for the sauerkraut and its called a Rachel) Vegan option available

Pulled Pork Sandwich

Slow roasted pulled pork with BBQ sauce topped with spicy pickles, coleslaw and cheddar cheese on a hoagie served with house cut fries and pickles

Fried Cod or Popcorn Shrimp Po' Boy

Beer battered filet of cod or popcorn shrimp deep fried and served on a hoagie roll with coleslaw, lettuce and tomato topped with a lemon garlic aioli served with house cut fries and a pickle.

Grilled Chicken Sandwich

Grilled chicken breast topped with Mozzarella cheese, lettuce and roasted red peppers with a pesto mayo on ciabatta with house cut fries and a pickle.

Vegan BLT

House seasoned tempeh, lettuce and tomato with veganise on a toasted rye bread. Served with with house cut fries and a pickle.. Available with vegan cheese as well.

\$16.00

\$13.00

\$17.00

\$14.00

\$17.00

\$14.00

add cheese \$1.00

add fakin bacon \$1.00

\$14.00

add red peppers \$0.50

add mushrooms \$0.50

\$15.00

Corned Beef \$14.00

Tempeh \$16.00

Vegan \$18.00

\$15.00

\$14.00

\$14.00

\$16.00

ENTREES

Chicken Pot Pie

House made chicken pot pie topped with a flaky pastry

\$15.00

General Tso's Stir Fry

Grilled chicken chopped up and tossed in General Tso's sauce and mixed with veggies and wild rice pilaf

chicken \$15.00

salmon, steak or tempeh \$20.00

Chicken Marsalla Pasta

Cavatappi pasta with sauteed chicken in a garlic marsala sauce topped with shaved Pecorino Romano.

\$15.00

Pesto Gnocchi

Gnocchi with a creamy pesto sauce, sun-dried tomatoes and bacon topped with shaved Parmesan cheese.

\$16.00

Simple Salmon

Pan seared salmon served with wild rice pilaf and green beans.

\$19.00

Sirloin Dinner

Grilled tender ball tip sirloin served on a bed of caramelized onions topped with house made steak sauce served with green beans and wild rice pilaf.

\$19.00

Fried Chicken with Mac N Cheese

Boneless, skinless chicken thighs battered and deep fried topped with spicy pickle and served with a side of coleslaw, mac and cheese, and a side of Carolina BBQ sauce.

\$17.00

Fish and Chips

Center cuts of cod battered in a beer batter and fried until golden brown. Served with a side of our hand cut french fries, house made tartar sauce and a lemon wedge.

\$18.00

Macaroni & Cheese

A large helping of Cavatappi pasta smothered in our creamy blended cheese sauce. Try it topped with our pulled pork.

Regular \$16.00

With pulled pork \$18.00

With Bacon \$18.00

KIDS

Chicken Bites with fries

\$7.00

Cheese Burger with Fries

\$7.00

Pasta with Marinara

\$6.00

Mac and Cheese

\$7.00

DESSERTS

Lemon Cake

\$4.00

Chocolate Cake

\$4.00

Fried Cinnamon and Sugar Pretzel bites

\$4.00

Warmed chocolate chunk cookie dough with vanilla ice cream

\$5.00