

## Starters + Light Fare

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### Soup Du Jour

Cup **\$6.00** Bowl **\$8.00**

### Homemade Chili

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

cup **\$5.00** bowl **\$7.00**

### County Fare Tots

ORIGINAL: A generous helping of cheese and bacon with sour cream. FARE STYLE: Chili, cheese, bacon and sour cream PULLED PORK STYLE- Slow roasted BBQ pulled pork with melted cheddar REUBEN STYLE- corned beef, swiss, sauerkraut and thousand island dressing TEMPEH REUBEN TOTS- tempe, swiss, kraut and vegan 1000 island. (vegan available)

Original **\$10.00** Fare **\$12.00** Reuben/ Pulled pork **\$13.00** Tempeh **\$15.00**

### Potato Skins

Topped with melted cheddar and bacon served with sour cream or stuffed with pulled buffalo chicken and topped with melted crumbled bleu cheese server with ranch

bacon and cheddar **\$10.00** buffalo chicken **\$12.00**

### Buffalo Wings

Buffalo, Nashville Hot, BBQ, Buffalo Garlic Parm, Carolina BBQ, Honey Mustard, 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

**\$14.00**

### Fried Green Tomatoes

served with spicy aioli

**\$10.00**

### Fried Pickles

served with ranch dressing

**\$12.00**

### Fried Mozzarella Wedges

Mr Mozz lightly breaded deep fried pieces of mozzarella served with marinara.

**\$11.00**

## Burgers & Sandwiches

Served with house cut twice cooked fries and a pickle

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### Steak Sandwich

Ball Tip Sirloin sliced and topped with a Nashville aioli, cheddar cheese and frizzled onions.

**\$20.00**

### Chicken Salad Sandwich

Chicken salad with cranberries and a touch of curry on our multigrain bread with lettuce and tomato

**\$15.00**

### Nashville Hot Chicken Sandwich

Boneless skinless chicken thighs battered and deep fried, smothered with Nashville hot sauce, topped with coleslaw and spicy pickles served on a brioche.

**\$17.00**

### Rachel

Reuben with a twist, Corned beef with melted swiss, COLESLAW and 1,000 island dressing. Served on grilled marbled rye

**\$18.00**

### Reuben

Tempeh or Corned beef with melted swiss, sauerkraut and 1,000 island dressing. Served on grilled marbled rye. Vegan option available

Corned Beef **\$18.00** Tempeh **\$20.00** Vegan **\$21.00**

### Fare Pierogi

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

**\$10.00**

### Bang Bang Shrimp

Popcorn shrimp topped with sweet thai chili and a sriracha aioli.

**\$10.00**

### Bavarian Soft Pretzel Sticks

3 baked and salted pretzels served with a honey mustard and cheese sauce for dipping.

**\$11.00**

### Buffalo Cauliflower

Cauliflower roasted with buffalo seasoning and tossed in franks hot sauce served with bleu cheese and celery sticks. Vegan bleu cheese available.

**\$13.00**

### Cran Goat salad

A bed of lettuce topped with goat cheese, raisins, roasted shaved almonds with a cherry lemon vinaigrette dressing.

**\$12.00** add chicken or cauliflower **\$16.00** add salmon **\$21.00**

### BLT Caesar Salad

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

Regular **\$11.00** add grilled chicken, fried buffalo chicken or cauliflower

**\$15.00** add salmon **\$20.00**

### 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.

**\$16.00** Sub cajun salmon **\$21.00**

### County Fare Burger

Two 4oz patties cooked medium and topped with lettuce and tomato on a toasted brioche bun.

**\$13.00** ADD- raw onion -- sautéed onions -- sauteed mushrooms -- frizzled onions -- pickled jalapeños -- spicy pickle chips **\$0.50** american -- swiss -- mozz -- cheddar **\$1.00** bacon -- chili **\$1.00** gorgonzola -- goat cheese **\$1.50** 2 Mozz wedges with marinara -- bbq pulled pork **\$2.00**

### Sweet Orr 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.

**\$16.00**

### Jerk Chicken Sandwich

Pulled chicken thighs marinated in jerk chicken seasoning with cheddar, lettuce and tomato topped with Jamaican aioli on a brioche bun

**\$16.00**

### Philly Cheese Steak Sandwich

Sliced Philly meat with sautéed peppers and onions and Mozz cheese served on a hoagie roll.

**\$17.00**

# Burgers & Sandwiches

Served with house cut twice cooked fries and a pickle

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## BBQ Pulled Pork

*Slow roasted pulled pork with BBQ sauce topped with cheddar cheese on a hoagie roll.*

**\$17.00**

## Buffalo Chicken Wrap

*Fried chicken tenders tossed with buffalo sauce, whole wheat wrap, lettuce, tomato and blue cheese dressing. Option-sub buffalo cauliflower.*

**\$16.00**

## County Fare BLT

*Bacon, lettuce and tomato on multigrain with mayo*

**\$16.00**

## Fried Chicken Sandwich

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

**\$17.00**

## Grilled Cheese

*Choose 2, American, cheddar, swiss or mozz, on multigrain served with tomato soup*

**\$14.00** add tomato **\$15.00** add bacon **\$16.00**

## Fried Cod or Popcorn Shrimp Po' Boy

*Beer battered filet of cod or popcorn shrimp deep fried and served on a hoagie roll with lettuce and tomato topped with a lemon garlic aioli.*

**\$16.00**

## Grilled Chicken Sandwich

*Grilled chicken breast topped with mozzarella cheese, lettuce and roasted red peppers with a pesto mayo on multi grain bread.*

**\$15.00**

## Vegan BLT

*House seasoned tempeh, lettuce and tomato with veganaise on a toasted rye bread. Available with vegan cheese as well.*

**\$19.00**

## Peppadew Veggie Burger

*Made with Sweet piquante peppers, green peppers, mushrooms, onion, carrots, olives and brown rice on a brioche with lettuce and tomato*

**\$15.00** add cheese **\$1.00** add fakin bacon **\$2.00**

# Entrees

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## Lemon Pepper Salmon

*Pan seared salmon seasoned with a lemon pepper spice, served with rice pilaf and green beans.*

**\$22.00**

## Steak Frites

*Ball Tip Sirloin cooked to your liking, sliced and served over a bed of caramelized onions with a side of fries.*

**\$21.00**

## Crazy Cavatappi Alfredo

*Cajun chicken or shrimp with cavatappi in a creamy alfredo sauce with diced jalapeños, peppers and onions topped with shaved parm.*

*Chicken* **\$19.00**

## Beef Stew

*Irish beef stew served with a warm Norma's Cheddar Biscuit*

**\$18.00**

## Chicken Pot Pie

*Slow roasted chicken potatoes and mixed veggies topped with a baked puffed pastry.*

**\$17.00**

## Chicken tender entree

*House made chicken tenders with fries, BBQ and honey mustard*

**\$18.00**

## Fried Chicken with Mac N Cheese

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

**\$21.00**

## Macaroni & Cheese

*A large helping of Cavatappi pasta smothered in our creamy blended cheese sauce.*

*Regular* **\$17.00** *With BBQ pulled pork* **\$20.00** *Fried buffalo chicken* **\$20.00** *With Bacon* **\$19.00** *Chili* **\$19.00** *BBQ tempeh* **\$22.00**

## Fish and Chips

*Center cuts of cod dipped 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.*

**\$21.00**

# Kids Menu

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## Chicken Tenders with Fries

**\$8.00**

## Cheese Burger with Fries

**\$8.00**

## Pasta with Marinara or Butter

**\$6.00**

## Mac and Cheese

**\$8.00**

# Sides

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House salad- Caesar salad- Coleslaw- Green Beans- Tots- Mac cheese