



Lunch

Appetizers

Pig Ears 9

Fried, Marinated with Cinnamon, Tossed with Maple syrup, Top with Caramelized Onion & Green Onions

Grilled Calamari 9

Marinated with Spicy Oil, Garlic, Lime Zest, Sweet Potato Puree base, side Lime Vin Grilled Radicchio, Top with Cilantro, Olive Oil

Lemon Oyster 15

Fresh Four Oysters, with Soy sauce and Lemonade

Drunken Edamame 8

Bathe in Pickling Wine, Seasoned with salt

Chicken Fingers 9

Fried, Marinated in Buttermilk, Seasoning spice, Top with Texas BBQ Sauce, Dill Ranch

Mussels 10

Fresh Six Sauté Mussels, Juliet Onions and Three kind of Peppers sautéed with Wine

Coconut Shrimp 12

Fresh Four Shrimps, Keith's beer batter with Coconut Crash and Sweet Thai Chili sauce

General Salty Chicken 8

Marinated Fried Chicken

Vegetable Spring Rolls 6

Plum or Sweet Thai Chili Sauce

Vegetable Fried Dumplings 6

Soy or plum or Sweet Thai Chili Sauce



Mains

The County Fried Chicken 44 for two / 23 for one

*Buttermilk Fried Chicken, Texas BBQ Sauce, Dill Ranch, Honey Garlic, Herbs,
Pickles, served with Corn Bread*

Beef Slider 18

*Sirloin Steak, Horseradish, Pickle, optional sauce
Add on: Fried Egg or Bacon \$3*

Big Caesar Salad 12

*Garlic Anchovy Dressing, Romaine, Pecorino,
Crouton, Crispy Bacon
Add on: Grilled or Fried Chicken \$5 Add: Steak \$6*

Quesadilla 18

*Grilled Chicken, Onion, Jalapeño, Pepper with Cheddar Cheese, served with
Salsa, Sour Cream and Guacamole*

The County Burger 18

*6oz Ontario Beef Chuck, Remoulade, Dijon, Pickles, Potato Bun with Fries or
Salad
"\$3 for upgrade side for Caesar Salad" Add on: Fried Egg, Bacon or Cheddar Cheese \$3*

The General's Chicken Thigh Sandwich 18

*Buttermilk Fried Boneless Thigh, Dill Ranch, Texas BBQ Sauce
Pickled Onions, Herbs, Potato Bun with Fries or Salad
"\$3 for upgrade side for Caesar Salad" Add on: Fried Egg, Bacon or Cheddar Cheese \$3*

Noodle Soup 17

*House Chicken Broth, Vegetables, Herbs
Selection of Protein*

Please ask server for more details

Please inform us of any allergies!