

BREAKFAST MENU

RISE & SHINE

THE NORTH COUNTRY 4.5

one egg any style | choice of toast
+ 1 per each additional egg

EGG WHITE DELIGHT 7.5

spinach | tomato | choice of side of
home fries or oatmeal

B.Y.O. OMELET 8.5

three eggs | select three options
peppers | onions | mushrooms | ham
sausage | tomatoes | choice of cheese
spinach | bacon | jalapenos
served with home fries and choice of toast

EGGS BENEDICT 8.5

traditional style | canadian bacon
hollandaise sauce | home fries

BELGIAN WAFFLE 8

homemade | NY syrup | choice of meat

FRESH STACKS 7

three buttermilk pancakes | NY syrup
add blueberries or chocolate chips + 1.25

KIDS PANCAKE 3

one Mickey Mouse pancake
choice of blueberries or chocolate chips

FRENCH TOAST 7

three slices texas toast | NY syrup
signature batter

BREAKFAST SANDWICH 6.5

egg | choice of meat | american cheese
english muffin | home fries

The County Seat

Restaurant and Lounge

DAYBREAK ADDITIONS

TOAST 2

ENGLISH MUFFIN 2.5

BAGEL W/ CREAM CHEESE 3

ONE PANCAKE 2.5

HOME FRIES 3

BACON | HAM | SAUSAGE 3.5

OATMEAL 4.5

- RAISIN & BROWN SUGAR

TWO EGGS ANY STYLE 2.5

ASSORTED CEREALS 4

- RAISIN BRAN | GRANOLA
- CORNFLAKES

YOGURT 3.5

- VANILLA OR STRAWBERRY

BEVERAGES

COFFEE | HERBAL TEA 2.5

MILK 2.5

- 2% | CHOCOLATE

JUICE 2.5

- OJ | CRANBERRY | APPLE
- GRAPEFRUIT | PINEAPPLE
- LEMONADE

SODA 2.5

- PEPSI | DIET | MTN. DEW
- SIERRA MIST | GINGERALE



An 18% gratuity will be added to all room service orders as well as for parties of 8 or more. A 10% gratuity will be added for take-out orders. In an effort to maintain customer satisfaction, we will prepare dishes as you request. Please be aware that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

LUNCH MENU

STARTERS

SOUP DU JOUR 4 | 6
inspired daily | garlic rolls | crackers

FRENCH ONION SOUP 6
crouton | cheese

HOUSE SALAD 5
mixed greens | cucumber | tomato | red onion
julienne carrot

CAESAR SALAD 5
romaine | parmesan | croutons

MOZZARELLA STICKS 7.5
marinara sauce

THAI SHRIMP SKEWERS 12
sweet pineapple sauce | chili pepper sauce

ONION PETALS 3 | 7
bite size | house fry sauce

BONELESS CHICKEN WINGS 13
mild | medium | hot | bbq | thai chili
honey mustard | sweet & sour | garlic butter
honey pepper

CHICKEN TENDERS 8.5
jumbo | fries | choice of sauce

ON THE GREEN

CRANBERRY WALNUT 10
mixed greens | dried cranberries | feta
walnuts | add chicken + 5

CHICKEN CAESAR 14
grilled chicken | romaine | parmesan | croutons

SUMMER SALAD 15
mixed greens | fresh strawberries | red onion
goat cheese | almonds | balsamic vinaigrette

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HANDHELDS

choice of beer battered fries | house chips
sweet potato fries | soup du jour
choice of american | cheddar | pepper jack | swiss
add bacon + 1

BEST WESTERN BURGER 11

1/2 lb | cheese | LTO | brioche roll

TORTA BEYOND WRAP 14

non-gmo | plant-based | pepper jack
refried beans | avocado | tomato
spinach wrap | grilled

BUTTERNUT MAPLE TURKEY 11

turkey | mild cheddar | house maple aioli
butternut squash | kale | red onion
artisan sourdough

BUFFALO CHICKEN WRAP 10

grilled | buffalo sauce | lettuce | tomato
bleu cheese | cheddar

CORNED BEEF REUBEN 13

piled high | sauerkraut | swiss
thousand island | marble rye

CUBAN PRETZEL 9

ham | turkey | spicy mojo mustard
dill pickle | swiss | toasted pretzel knot

DESSERTS

MONSTER COOKIE 6

chocolate chip cookie | three scoops

DOUBLE CHOCOLATE CAKE 9

chocolate pudding | chocolate cake

TURTLE CHEESECAKE 10

New York style | rich caramel sauce
toasted pecans



Beyond Meats are plant-based meats made with pea, mung bean, fava bean and brown rice. These products offer greater or equal protein levels than their animal counterparts. They deliver the meaty experience you crave without the compromise; no



cholesterol*, less saturated fats* Non GMO, No Soy and No Gluten.

*See more nutrition information at beyondmeat.com



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DINNER MENU

STARTERS

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inspired daily | garlic rolls | crackers

FRENCH ONION SOUP 6
croutons | cheese

HOUSE SALAD 5
mixed greens | cucumber | tomato | red onion
julienne carrot

CAESAR SALAD 6
romaine | parmesan | croutons

MOZZARELLA STICKS 7.5
marinara sauce

THAI SHRIMP SKEWERS 12
sweet pineapple sauce | chili pepper sauce

ONION PETALS 3 | 7
bite size | house fry sauce

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DINNER MENU

MAIN FEATURES

available until 9:00pm

FLAT IRON STEAK

28

8 oz | flame grilled | worchestershire
sautéed mushrooms and onions
mashed potatoes | sautéed vegetables

CHICKEN PARMESAN

16

hand-breaded | marinara | parmesan
mozzarella | linguine | fresh basil
GF pasta available

ORANGE CHICKEN

17

hand-breaded | house orange sauce
rice pilaf | sauteed broccoli

CHEF'S SIGNATURE SALMON

19

6 oz | chef's honey pepper glaze
charbroiled | rice pilaf | vegetables

SHRIMP SCAMPI

19

lemon & garlic sauce | linguine
fresh sautéed vegetables

DESSERTS

MONSTER COOKIE

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chocolate chip cookie | three scoops

DOUBLE CHOCOLATE CAKE

9

chocolate pudding | chocolate cake

TURTLE CHEESECAKE

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New York style | rich caramel sauce
toasted pecans

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WEEKLY SPECIALS

MONDAY - BURGER NIGHT

Buy one featured burger - receive the
second burger half off

TUESDAY - \$1 BLUES

Enjoy \$1 Labatt Blues every Tuesday
when you purchase a food item

WEDNESDAY - FLATBREAD SPECIAL

"Your Way Wednesday" create your own
flatbread \$10

THURSDAY - APPRECIATION NIGHT

Every month we thank a different profession
with a featured offer on Thursdays.

FRIDAY - FISH FRY NIGHT

Your choice of Beer Battered, Broiled,
Breaded or Cajun Blackened for **\$13.95**

SATURDAY - PRIME RIB NIGHT

10oz Hand Cut Prime Rib with Au Jus,
fresh sautéed vegetables and
choice of a side **\$27.95**

SATURDAY & SUNDAY

Celebrate the weekend with our
Bloody Mary and Mimosa specials



WINE MENU

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HOUSE WINES

Vista Point Pinot Grigio

smooth notes of tropical fruit, accents of apple, peach and melon

Vista Point Chardonnay

notes of oak, butter, subtle fruitiness with accents of honey and pear

Vista Point Merlot

notes of raspberry, blackberry, cut with strong mocha and chocolate

Vista Point Cabernet Sauvignon

rich with dark and ruby red colors, aromas of spicy current and blackberry

WHITE WINES

Woodbridge Moscato (CA)

sweet, medium bodied with flavors of orange blossom, honey and spice

Woodbridge Sauvignon Blanc (CA)

citrus, melon and tropical fruit, enticing spice, floral and lemongrass nuances

Ste Michelle Riesling (WA)

flavors of peach, apricot, pear and zesty grapefruit

Mirrasou Moscato (CA)

light floral and fresh fruit aromas with a taste of sweet peach, pineapple and citrus

Kendal Jackson Chardonnay (CA)

tropical flavors such as pineapple, mango and papaya with aromas of vanilla and honey, hint of toasted oak and smokiness

RED WINES

Woodbridge Malbec (CA)

fresh black cherry, blueberry and cedar aromas, with flavors of plum, blackberry and vanilla

Woodbridge Pinot Noir (CA)

ripe berry aromas, with flavors of orange zest and spice, hint of smokiness

Woodbridge Cabernet Sauvignon (CA)

rich blackberry and black cherry notes with hints of dark chocolate, cedar and black olives

Chateau St Jean Cabernet (CA)

vivid aromas of blackberry, fresh plum and chocolate follow through to rich flavors of black cherry, berry pie and black tea

Mark West Pinot Noir (CA)

generous flavors of cherries, red berries, dark fruit and hints of baking spices

Louis Jadot Beaujolais Villages (FR)

fruit forward juicy wine that has expressive aromas and flavors of strawberries and black cherries with spice notes

COCKTAILS

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HOUSE FAVORITES

Moscow Mule

vodka, lime juice and ginger beer

Manhattan

whiskey, sweet vermouth, bitters, cherry

Old Fashioned

bourbon, bitters, sugar, orange and cherry

Lit Lemonade

your choice of flavored vodka and lemonade

Baybreeze

vodka, cranberry and pineapple juice

Seabreeze

vodka, cranberry and grapefruit juice

Toasted Almond

amaretto, Kahlua, milk topped with whipped cream

SPIRIT FREE COCKTAILS

Mule

lime juice and ginger beer

Spritzer

club soda, grapefruit, simple syrup, lime juice

Pineapple Lemon Lime

pineapple juice, sierra mist, grenadine

Bliss on the Beach

club soda, orange juice, pineapple juice, lemon juice, grenadine

Strawberry Daiquiri

strawberry daiquiri mix, whipped cream

Margarita

sour mix and lime juice

Cosmo

cranberry juice and lime juice

Ginger Shirley

ginger beer, club soda, lime juice, grenadine

BEER ON TAP

Bud Light

Coors Light

Labatt Blue Light

Miller Lite

Molson Canadian

Yuengling

Sam Adams Seasonal

Blue Moon

Southern Tier 2x IPA

Lake Placid UBU Ale

Otter Creek IPA

Sloop Juice IPA

Angry Orchard

Stella Artois

Guinness

SPECIALS

Every Saturday and Sunday

\$5.00 Bloody Mary's and Mimosas

Tuesdays - \$1 Blues

Enjoy \$1 Labatt Blues every Tuesday when you purchase a food item