



Wednesday - Saturday
11am - 3pm

COUNTYLICIOUS FALL 2024

Lunch Menu

\$30 one choice of First & Second Course

-FIRST COURSE-

Mexican Caldo de Res Beef Stew

Property Beef, Local Corn, Garden Chile Salsa

Maple Smoked Salmon Rilette

Roast Beetroot, Goat Cheese Emulsion

B.L.T Salad

Pork Belly, Focaccia Croutons, Romaine, Farm
Tomato Vinaigrette

Farm Ham Hock Terrine

Cider Pickles, Cressy Mustard, Crostini

-SECOND COURSE-

Bay Williams Pickerel Cakes

Nasturtium Pesto Coleslaw, Grilled Lemon,
Smoked Pepper Aioli

Cider Smoked Chicken Poutine

Empire Cheese Curds, Maple Sausage Gravy

Farm Hazelnut Mushroom Gnocchi

Truffled Kale, Squash, Cider Onions, Sicilian
Olive Oil

Highland Beef Aussie Meat Pie

Heirloom Tomato Jam, Buttered Peas, Greens

Waupoos Smash Burger

Farm Raised Beef Patty, Empire Cheddar, Potato
Roll. Greens, Fries

-THIRD COURSE-

Clafeld Apple Toffee Pudding 10

Farm Maple Caramel, Whipped Sour Cream

Salted Dark Chocolate Bites (G/F) 10

Waupoos Blueberries, Van. Island Sea Salt

Ontario Cheese Plate 10

Spiced Pumpkin Seeds B. Hogan Honey Crostini

Fresh Churned Gelato 8

Daily Farm & Flavours Of Waupoos





Sunday
11am - 3pm

COUNTYLICIOUS FALL 2024

Brunch Menu

\$30 one choice of First & Second Course

- FIRST COURSE -

Mexican Caldo de Res Beef Stew

Property Beef, Local Corn, Garden Chile Salsa

Maple Smoked Salmon Rilette

Roast Beetroot, Goat Cheese Emulsion

B.L.T Salad

Pork Belly, Focaccia Croutons, Romaine, Farm Tomato
Vinaigrette

Farm Ham Hock Terrine

Cider Pickles, Cressy Mustard, Crostini

Brunch Bakers Basket

Salted Maple Croissant, Farm Apple Scone, Rosemary
Focaccia, Preserves

- SECOND COURSE -

Eggs Benny

Two Farm Eggs, Focaccia, Smashed Cider
Hollandaise, Potato Hash
Choice Of: Farm Ham, Smoked Salmon, Or Baby Kale

Baked Apple and Blueberry French Toast

Cinnamon Sugar Focaccia, Local Berry Compote,
House Maple Sausage, Greens

Waupoos Brunch Burger

Farm Highland Beef -Heritage Pork Patty/ Fried Egg
Fries

Roast Mushroom Brunch Burrito

Refried Beans, Cider Kale, Salsa, Potato Hash, Greens

- THIRD COURSE -

Clafeld Apple Toffee Pudding 10

Farm Maple Caramel, Whipped Sour Cream

Salted Dark Chocolate Bites (G/F) 10

Waupoos Blueberries, Van. Island Sea Salt

Ontario Cheese Plate 10

Spiced Pumpkin Seeds B. Hogan Honey
Crostini

Fresh Churned Gelato 8

Daily Farm & Flavours Of Waupoos

