

COUNTYLICIOUS FALL 2025

Dinner Menu - 1 choice from each course \$65 Thursday – Saturday: 5:00 pm-8:00 pm

-FIRST COURSE -

BREADS AND OLIVES (v)

Farm Garlic Sesame Hummus, Fennel Chilli Olives, Sumac Sea Salt

ROAST FARM TOMATO BISQUE (v, g/f available)
Nasturtium Pesto, Rosemary Focaccia Crumble

MAPLE-SMOKED SALMON

Cold Smoked, Cider Pickled Onions, Red Wine-Cured Feta, Haven Farms Greens

WAUPOOS FARM IBÉRICO HAM

La Cultura Cured, Parsley Caper Salad, Black Pepper Olive Oil Emulsion

HARVEST SALAD (v)

Spiced Cabbage, Watermelon Radish, Carrots, B. Hogan's Honey, Pumpkin Seeds

-SECOND COURSE -

PEANUT-FED PORK CHOP

Baco Braised Cabbage, Roast County Squash, Cressy Mustard Jus

BALSAMIC MUSHROOM GEMELLI (v, q/f available)

Farm Grown Vickie's Tomatoes, Wild Arugula, Confit Garlic, Roast Pine Nuts

WAUPOOS ALL-CANADIAN CHEESEBURGER

14 lb Highland Beef Patty, Cheese, Special Sauce, Haven Greens, Frites

BAY WILLIAMS FISH BOUILLABAISSE

Saffron Farm Passata, Baby New Potato, Fennel Pollen Croutons, Farm Garlic Rouille

LAMB SALISBURY STEAK

Empire Cheese Curd Mash, Cider Kale, Black Trumpet Mushroom Gravy

STEAK FRITES Cut of The Day

Thyme Sea Salt Frites, Harvest Vegetables, Herb Butter, Red Wine Jus

Waupoos Restaurant believes in sustainable farming practices and sourcing local when not available from our farm. Our cuisine is planted deeply in classic roots with global inspiration.

Menu is subject to Mother Nature









CLAFELD APPLE FRITTER Cinnamon Sugar, Vanilla Gelato

DARK CHOCOLATE TORTE (g/f)
Lake Red Plum Compote

ARTISAN ONTARIO CHEESES Maple Pumpkin Seeds, Dried Fruits, Hogan's Honeycomb

HOUSE GELATO SUNDAE (v, g/f available)
Daily Farm and Friends Flavours, Fresh Cider Caramel

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