



COUNTYLICIOUS FALL 2025

Lunch Menu - 1 choice from each course \$40

Thursday – Saturday: 11:30 am-3:00 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

MAPLE-SMOKED CHICKEN POUTINE

Empire Cheese Curds, Thyme Sea Salt Frites, Waupoos Sausage Gravy

HARVEST SALAD (v)

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

-SECOND COURSE –

MAPLE GARLIC SAUSAGE

Baco Braised Cabbage, Roast Friends Squash, Garden Chilli Mustard Mayo

BALSAMIC MUSHROOM GEMELLI PASTA (v, g/f available)

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

BAY WILLIAMS FISH CAKES

Garden Herb Coleslaw, Thyme Frites, Lemon Pepper Sauce

WAUPOOS ALL-CANADIAN CHEESEBURGER

¼ lb Highland Beef Patty, Cheese, Special Sauce, Haven Greens, Frites

FARM TOURTIÈRE PIE

Beef and Pork, Back 40's Potatoes, Peas, Carrots, Tomato Jam, Greens

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





COUNTYLICIOUS FALL 2025

-SWEETS MENU-

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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COUNTYLICIOUS FALL 2025

Brunch Menu - 1 choice from each course \$40

Sunday: 11:00 am-3:00 pm

-FIRST COURSE -

BAKER'S BASKET (v)

Freshly Baked Breads, Salted Maple Croissants, Farm Preserves, Whipped Butter

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 -

ESTATE EGGS BENEDICT

Two Farm Eggs, Focaccia, Smashed Cider Hollandaise, Potato Hash

Choice of: BBQ Peameal, Smoked Salmon, or Vidal Kale

SAVOURY FRENCH TOAST (g/f available)

Farm Garlic, Sourdough, Pulled Pork, Jalapeño Maple Syrup, Cider-Baked Beans

THE ALL-CANADIAN BRUNCH BURGER

Farm Highland Beef, Fried Egg, Empire Cheese, Greens, Fries

FARM HUEVOS RANCHEROS (v, g/f available)

Poached Eggs, Tortillas, Cumin-Fried Beans, Farm Sausage, Pico de Gallo, Greens

ESTATE QUICHE OF THE SEASON

Brunch Greens, Cider-Baked Beans

-SWEETS-

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