

Brunch
Sun 11-3



One choice
/course
\$40 pp

WAUPOOS ESTATES WINERY Farm to Table Restaurant

TO START Soup & Salads

SOUP OF THE FARM

Cellared Ed & Sandi Potatoes and Italian Bacon.
Wild Leek Pesto, Farm Garlic Chili Crisp
Gewurztraminer, Field Blend White

CHEF'S BREAD BASKET (v)

Salted Maple Croissants, Scones, Focaccia, Farm Preserve,
Butter
Geisenheim Spritz, White Rabbit

MAPLE SMOKED SALMON "Tartar"

Cold Smoked Salmon, Chopped Hens Egg, Crispy Chips, Sauce
Gribiche
Chardonnay, Honeysuckle

WAUPOOS FARM IBERICO PORK

Cured Leg, Belly, Cheek, Parsley Caper Salad, Black Pepper
Olive Oil Emulsion
Pink Rabbit, Riesling

HARVEST SALAD (v)

Spiced Cabbage, Watermelon Radish, Carrots,
B. Hogans Honey, Maple Pumpkin Seeds
White Rabbit, Gewurztraminer

MAINS Garden & Lake

FARM PEACH FRENCH TOAST

Red Fife Sourdough, Black Pepper Ricotta, Maple
Cider Baked Beans, Greens
Geisenheim Spritz, Pink Rabbit

MAINS From The Grill

WAUPOOS BRUNCH CHEESEBURGER

Farm Highland Beef, Empire Cheddar, Hard Fried Egg,
Special Sauce, Seeded Bun, Fries, Greens
Red Rabbit, Baco Noir

CIDER SMOKED CHICKEN POUTINE

Empire Cheese Curds, Farm Maple Sausage Gravy, Garden
Chives
Geisenheim Spritz, Syrah Reserve

ESTATE EGGS BENEDICT

Two Farm Eggs, Potato Hash, Meyer Lemon Hollandaise
Choice of: Maple Smoked Peameal, Smoked Salmon
or Cider Kale
Riesling, White Rabbit

BLACK BEAN AND EGG TOSTADA

Chili Passata Fried Eggs, Crispy Tortillas, Pickled Onions,
Cilantro, Cumin Black Beans, Greens
Field Blend White, Nicho

*The majority of our menu is from ingredients grown
or raised on the estate farm. Sourcing locally only when it's
not available on our property. Menu is subject to Mother Nature.*

Thank you to Chef's Friends at:

<i>+Vicki's Veggies</i>	<i>+Empire Cheese</i>
<i>+Bay Williams Fish</i>	<i>+Hogans Honey</i>
<i>+Ed & Sandi Taylor of</i>	<i>+Cressy Mustard</i>
<i>Honeywagon Farms</i>	<i>+La Cultura Salumi</i>

COUNTYLICIOUS

Lunch
Thurs - Sat 11-3



One choice
/course
\$40 pp

WAUPOOS ESTATES WINERY Farm to Table Restaurant

TO START Soup & Salads

SOUP OF THE FARM

Cellared Ed & Sandi Potatoes and Italian Bacon.
Wild Leek Pesto, Farm Garlic Chili Crisp
Gewurztraminer, Field Blend White

SESAME HUMMUS (v)

Spiced Olives, House Baked Breads, Pickles, Confit Garlic Oil
Riesling, White Rabbit, De Chaunac

MAPLE SMOKED SALMON “Tartar”

Cold Smoked Salmon, Chopped Hens Egg, Crispy Chips, Sauce
Gribiche
Chardonnay, Honeysuckle

WAUPOOS FARM IBERICO PORK

Cured Leg, Belly, Cheek, Parsley Caper Salad, Black Pepper
Olive Oil Emulsion
Pink Rabbit, Riesling

HARVEST SALAD (v)

Spiced Cabbage, Watermelon Radish, Carrots, B.
Hogans Honey, Maple Pumpkin Seeds
White Rabbit, Gewurztraminer

MAINS Garden & Lake

BAY WILLIAMS FISH CAKES

Wild Leek Coleslaw, Lemon Chili Aioli,
Sea Salt Thyme Fries
White Rabbit, Field Blend Red, De Chauanac

PINE NUT RAPINNI GEMELLI PASTA (g/f available)

Farm Garlic, Sun-dried Vicki's Tomatoes, Chilis, Herb Ricotta,
Roast Pine Nuts
Auxerrois, Chardonnay, Red Rabbit

MAINS From The Grill

WAUPOOS ALL-CANADIAN CHEESEBURGER

Farm Highland Beef, Empire Cheddar, Special Sauce, Seeded
Bun, Fries, Greens
Red Rabbit, Baco Noir

CIDER SMOKED CHICKEN POUTINE

Empire Cheese Curds, Farm Maple Sausage Gravy, Garden
Chives
Geisenheim Spritz, Syrah Reserve

BBQ PORK & BEANS

BBQ Pork Belly, Maple Garlic Sausage, Baked Black Beans,
Scallion Pancakes, Crème Fraiche
Riesling, De Chaunac

GERMAN BEEF LEBERKASE SANDWICH

Empire Cheese Mozzarella, Cressy Grainy Mustard,
Pickles, Focaccia Bun, Greens Fries
Riesling, Nicho

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