



S P R I N G 2025
Limited Ala Carte Lunch Menu

-FIRST COURSE -

ROAST FARM TOMATO BISQUE (v g/f-available) 10
Herb Olive Oil, Aged Empire Cheese Soldier

MAPLE SMOKED SALMON 16
Whipped Mousse, Toasted Sunflower, Rosemary Focaccia

SPRING CRUNCHY SALAD (v) 14
Spiced Cabbage, Watermelon Radish, Carrots, B. Hogans Honey, Pumpkin Seeds

-SECOND COURSE -

SWEET PEA MUSHROOM PASTA (v g/f-available) 24
Confit Farm Garlic, Lighthall Pecorino, Parsley, Cold Pressed E.V.O

BAY WILLIAMS FISH CAKES 27
Clafeld Cider Basil Pesto, Red Onion Slaw, Sea Salt Thyme Fries

WAUPOOS ALL CANADIAN CHEESEBURGER 26
Farm Highland Beef, Empire Cheddar, Seeded Bun, Fries, Greens

-THIRD COURSE-

FARM AND WILD BLUEBERRY CHEESECAKE 11
Blueberry Patch Farms, Buckwheat Honey, Spiced Graham crumb

ESPRESSO DARK CHOCOLATE TORTE (g/f) 10
Gluten Free, Vidal Balsamic Strawberry Compote

HOUSE GELATO SUNDAE (v g/f-available) 11
Daily Farm & Flavours of Waupoos, Apple Caramel, Cookie, Preserved Berries

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

