



EARLY SUMMER 2025 Lunch Menu

GARLIC GARBANZO BEAN DIP (v) 15
Spiced Olives, Herb Focaccia, Sumac Pita, House Bread, Ontario Cold-Pressed Oil

SOUP OF THE FARM (v, g/f available) 11
Creation of the Season, Farm and Friends

MAPLE COLD SMOKED SALMON 18
Sliced & Whipped, Sunflower Seeds, Capers, Pickled Onion, Focaccia Crisp

WAUPOOS PORK BELLY B.L.T. 19
Farm Tomato Jam, Flatbread, Garden Greens, Herb Mayo, Passata Vinaigrette

ASPARAGUS CRUNCHY SALAD (v) 16
Pickled Green Ridge Asparagus, Cabbage, Radish, Carrots, Waupoos Vinaigrette, Pumpkin Seeds

CIDER SMOKED CHICKEN POUTINE 20
Empire Cheese Curds, Farm Maple Sausage Gravy, Garden Chives

OLIVE ZUCCHINI PASTA (v g/f available) 26
Sundried Tomato, Baby Spinach, Chili Garlic Oil, Baco-Cured Feta

BAY WILLIAMS FISH CAKES 27
Wild Leek-Lovage Slaw, Lemon Bomba Aioli, Sea Salt Thyme Fries

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

GARLIC, CHILI AND FENNEL SAUSAGE 24
Peanut Fed Pork, Root Vegetable & Potato Hash, Chili, Greens, Pommery Mayo

ARTISAN LOCAL CHEESES 20
Pumpkin Seeds, Mulled Cider Jelly, B. Hogan Honey, Focaccia Crisps

STRAWBERRY VIDAL PANNA COTTA 11
Garden Rhubarb Curd, Vidal Gel, Spiced Graham Crumb

ESPRESSO DARK CHOCOLATE TORTE (g/f) 10
Gluten-Free, Hogan's Honey, Wild & Local Blueberries

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

