

Sunday, 11:00am-3:00pm
1 choice from each course - \$40
per person



EARLY SUMMER 2025 Brunch Menu

FIRST COURSE

BAKER'S BASKET (v)

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

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

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

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

SECOND COURSE

ESTATE EGGS BENEDICT

Two Farm Eggs, Focaccia, Smashed Cider Hollandaise, Potato Hash
Choice of: Farm Ham, Smoked Salmon, or Cider Kale

SAVOURY FRENCH TOAST (g/f available)
Red Fife Sourdough, Garden Chili Cider Jelly, Pulled Pork, Beer-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, Maple Baked Beans

THIRD COURSE

ARTISAN LOCAL CHEESES

Pumpkin Seeds, Mulled Cider Jelly, B. Hogan Honey, Focaccia Crisps

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

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

HOUSE GELATO SUNDAE (v, g/f available)
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

