



LUNCH

Hummus and Spiced Olives (V) 15

Herb Focaccia, Red Fife Sourdough, Sumac Scented BC Sea Salt

Soup of the Season 11

Using the Bounty of the Farm and County

Maple Smoked Salmon Salad 16

Dill Cucumber, Estate dried Tomato, Whipped Baco Feta, Sunflower Crumb

Harvest Salad 15

Field Greens, Garden Radish, Carrot, Salted Pepitas, Maple Chive Vinaigrette

Ontario Artisanal Cheeses 19

Spiced Pumpkin Seeds, Local Buckwheat Honey, Dried Fruits, Crostini

Celebration of Tomatoes 18

Farm Grown Vickie's Heirloom Tomatoes, ON. Buffalo Mozzarella, Olive Dust, Balsamic Oil

Pappardelle Puttanesca (v) 26

Field Tomatoes, Capers, Red Onion, Baby Kale, Farm Garlic, Fennel Olive Tapenade

Signature Peanut Fed Pork Chop 28

Sea Salt Thyme Fries, Field Greens, Maple Mustard

Bay William's Fish Cakes 27

Garden Herb Cider Coleslaw, Charred Lemon Peas, Smoked Chili Aioli

Waupoos Smash Burger 26

Farm Highland Beef Patty, Empire Cheddar, Potato Bun, Fries

Cider Smoked Chicken Poutine 19

Empire Cheese Curds, Maple Sausage Gravy

Honey Sour Cream Panna Cotta 9

Estate & Local Fruit, Cardamon Cookie Crumble

Salted Dark Chocolate Pieces (g/f) 9

Vancouver Sea Salt, Preserved Wild Blueberries

House Churned Gelato 8

Daily Farm & Waupoos Flavours, Shortbread Cookies

