



# DINNER FIRST

## **Hummus and Spiced Olives (v) 15**

Herb Focaccia, Red Fife Sourdough, Never Not Eating Sumac Spice

## **Soup of the Season 11**

Using the Bounty of the Farm and County

## **Cold Smoked Maple Salmon 16**

Pickled Fennel, Radish, Chive Crème Fraiche, Crispy Capers

## **County Greek Salad 15**

Farm Sundried Vicki's Tomatoes, Cucumber, Greens, Olives, Baco Feta

## **Pork Belly Burnt Ends 18**

Grilled Romaine, Garlic Maple Dressing, Focaccia Crisps, Parmesan

## **Waupoos Charcuterie Slate 22**

House & Friends Cured Meats, Pickles, Cressy Grainy Mustard, Crostini

## MAINS

### **Farm Peanut Fed Pork Chop 32**

Truffled Navy Bean and Bacon Tart, Vidal Greens, Maple Mustard

### **Baked Bay Williams Pickerel 32**

Lovage Fennel Crust, Fish Cake, Charred Lemon Peas, Scape Pesto

### **Pappardelle Aglio E Olio (V) 26**

Local Zucchini, Kale Leaf, Sundried Tomato, Garlic Oil

### **Smoked Chicken Gnocchi 34**

Heirloom Cherry Tomatoes, Arugula, Cremini Mushrooms, Riesling Cream

### **Farm Beef Cut Of The Day (g/f) M/P**

Thyme Sea Salt Frites, Green Beans, Pommery Mayo, Red Wine Jus

### **Estate Lamb Blue Cheese Burger 28**

Roast Mushrooms, Potato Bun, Garden Greens, Frites

## SWEETS

### **Hazelnut Peanut Butter Pie 10**

Espresso Caramel, Café Latte Gelato, Maple Candied Bacon

### **Salted Dark Chocolate Pieces 9**

Vancouver Sea Salt, Preserved Waupoos Blueberries

### **Farm Berry "Flakie" 9**

Property Lake & Local Berry Compote, Whipped Cream Cheese

### **Ontario Artisanal Cheeses 19**

Maple Pumpkin Seeds, B. Hogan Honey, Dried Fruits, Crostini

### **House Churned Gelato 8**

Daily Farm & Waupoos Flavours, Shortbread Cookies

