



# DINNER

## FIRST

### **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

### **Waupoos Charcuterie Slate 22**

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

## MAINS

### **Pappardelle Puttanesca (v) 26**

Field Tomatoes, Capers, Red Onion, Cider Baby Kale, Fennel Olive Tapenade

### **Signature Peanut Fed Pork Chop 33**

Garlic Smashed New Potato, Farm Beans, Coriander Corn Chutney

### **Sumac Lamb Gnocchi 34**

Wine Braised, Pearl Onions, Mushrooms, Swiss Chard, Oregano Gremolata

### **Bay Williams Pickerel ala Nicoise 34**

Olive Oil Baked, Field Beans, Tomatoes, Baby Potatoes, Tomato Jam

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

Thyme Sea Salt Frites, Black Horseradish Butter, 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 Strawberry

### **Honey Sour Cream Panna Cotta 9**

Estate & Local Fruit, Cardamon Cookie Crumble

### **Ontario Artisanal Cheeses 19**

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

### **House Churned Gelato 8**

Daily Farm & Waupoos Flavours, Shortbread Cookies