



LUNCH

Hummus and Spiced Olives (V) 15

Focaccia, Red Fife Sourdough, Never Not Eating Sumac Spice

Soup of the Season 11

Using the Bounty of the Farm and County

Maple Smoked Salmon Salad 16

Pickled Fennel, Radish, Chive Crème Fraiche, Crispy Capers

County Greek Salad 15

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

Ontario Artisanal Cheeses 19

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

Pork Belly Burnt Ends 18

Grilled Romaine, Garlic Maple Dressing, Focaccia Crisps, Parmesan

Pappardelle Aglio E Olio (v) 26

Local Zucchini, Kale Leaf, Garden Herbs, Tomatoes, Garlic Oil

Bay William's Fish Cakes 27

Garden Herb Cider Coleslaw, Charred Lemon Peas, Garlic Scape Pesto

Waupoos Smash Burger 26

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

Cider Smoked Chicken Poutine 19

Empire Cheese Curds, Maple Sausage Gravy

Farm Berry "Flakie" 9

Property Lake & Local Berry Compote, Whipped Cream Cheese

Salted Dark Chocolate Pieces (g/f) 9

Vancouver Sea Salt, Preserved Wild Blueberries

House Churned Gelato 8

Daily Farm & Waupoos Flavours, Shortbread Cookies

Proteins are happily raised on our property and most vegetables straight from our gardens

