



WAUPOOS WINERY

\$30 BRUNCH

FIRST

Brunch Basket | salted maple croissant, farm apple scone, rosemary focaccia,
preserves

Smoked Ham Hock & Split Pea Pea Soup | farm peanut fed pork, spiced croutons

Maple Smoked Salmon Toast | grilled Jubilee five sourdough, creme fraiche, fried
capers

Spring Greek Salad | farm sundried Vicki's tomatoes, pickled onion, olives, wine
cured feta

SECOND

Eggs Benny | two farm eggs, focaccia, farm maple, wild leek hollandaise, potato
hash. Choice of: Bacon/Smoked Salmon/Or Spinach

Grilled Waupoos Toast | cinnamon sugar focaccia, local berry compote, house
smoked bacon, greens

Waupoos Brunch Burger | farm highland beef - heritage pork patty, Empire
cheddar, focaccia, fries, greens

Roasted Mushroom Brunch Burrito | refried beans, cider kale, salsa, potato hash,
greens

DESSERT

Clafeld Apple Crisp | baked ida red apples, vanilla gelato, empire aged cheddar

Salted Maple Croissant Pudding | preserved Waupoos blueberry compote

Ontario Artisanal Cheeses | maple seeds, B. Hogan honey, crustini

House Churned Gelato | daily farm & Waupoos flavours

COUNTYLICIOUS

APRIL 4 - APRIL 28 2024



WAUPOOS WINERY

\$30 LUNCH

FIRST

House Bread & Hummus | smoked pepper focaccia, fife sourdough, farm garlic hummus, olives

Smoked Ham Hock & Split Pea Pea Soup | farm peanut fed pork, spicd croutons

Maple Smoked Salmon Toast | grilled Jubilee fife sourdough, creme fraiche, fried capers

Spring Greek Salad | farm sundried Vicki's tomatoes, pickled onion, olives, wine cured feta

SECOND

Smoked Pork Belly Burnt Ends | peanut fed pork, Empire curd grits, maple chilli collard greens

Spaghetti Aglio E Olio | confit farm garlic, preserved Vicki's tomatoes, parsley, cold pressed EVOO

Bay Williams Fish Cakes | wild leek cider coleslaw, buttered peas, smoked farm pepper aioli

Waupoos Brunch Burger | farm highland beef - heritage pork patty, Empire cheddar, focaccia, fries, greens

COUNTYLICIOUS

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