



COUNTYLICIOUS SPRING 2025

Lunch Menu - 1 choice of each course \$40

Thursday - Saturday 11:30am-3:00pm

-FIRST COURSE -

GARBANZO BEAN DIP (v)

Fennel Spiced Olives, Sumac Pita, Pickles

ROAST FARM TOMATO BISQUE (v g/f-available)

Herb Olive Oil, Aged Empire Cheese Soldier

MAPLE SMOKED SALMON

Whipped Mouse, Toasted Sunflower, Rosemary Focaccia

WAUPOOS FARM PROSCUTIO

Fried Capers, Arugula, Cressy Mustard, Lighthall Frenchie Cheese

SPRING CRUNCHY SALAD (v)

Spiced Cabbage, Watermelon Radish, Carrots, B. Hogans Honey, Pumpkin Seeds

-SECOND COURSE -

MAPLE GARLIC SAUSAGE

Peanut Fed Pork, Honeywagon Farms Sweet Potato, Chili, Greens, Pommery Mayo

SWEET PEA MUSHROOM PASTA (v g/f-available)

Confit Farm Garlic, Lighthall Pecorino, Parsley, Cold Pressed E.V.O

BAY WILLIAMS FISH CAKES

Clafeld Cider Basil Pesto, Red Onion Slaw, Sea Salt Thyme Fries

WAUPOOS ALL CANADIAN CHEESEBURGER

Farm Highland Beef, Empire Cheddar, Seeded Bun, Fries, Greens

-THIRD COURSE-

FARM AND WILD BLUEBERRY MOUSSE

Blueberry Patch Farms, Buckwheat Honey, Spiced Graham Crumb

ESPRESSO DARK CHOCOLATE TORTE (g/f)

Gluten Free, Vidal Balsamic Strawberry Compote

ARTISAN CHEESES

Spiced Pumpkin Seeds, Mulled Cider Jelly, B. Hogan Honey, Focaccia Crisps

HOUSE GELATO SUNDAE (v g/f-available)

Daily Farm & Flavours of Waupoos, Apple Caramel, Cookie, Preserved Berries

Waupoos Restaurant believes in sustainable farming practices and sourcing local when not available from our farm. Our cuisine is planted deeply in classic roots with global inspiration. Menu is subject to Mother Nature

