



EASTER BRUNCH

Sunday April 20, 11:00am-3:00pm
1 choice from each course - \$45 per person

-FIRST COURSE -

BAKERS BASKET (v)

Fresh Baked Breads, Salted Maple Croissants, Farm Preserves, Whipped Butter

WAUPOOS MAPLE GARLIC SAUSAGE AND BEAN SOUP (g/f)

Herb Olive Oil, Aged Empire Cheddar

FARM COLD SMOKED SALMON

Whipped Mousse, Toasted Sunflower, Rosemary Focaccia

WAUPOOS FARM CHARCUTERIE

Selection of Meats from our Farm and Friends, Pickles, Arugula, Cressy Mustard

SPRING GREEN SALAD (v)

Spiced Cabbage, Easter Radish, Carrots, Maple Chive Vinaigrette, Pumpkin Seeds

-SECOND COURSE -

APPLE CIDER SMOKED WAUPOOS HAM

Ba Potato Hash, Brunch Greens, Maple Mustard Glaze

ESTATE EGGS BENEDICT

Two Farm Eggs, Focaccia, Smashed Cider Hollandaise, Potato Hash

Choice Of: Farm Ham, Smoked Salmon, or Baby Kale

SOURDOUGH HAZELNUT PANCAKES (g/f available)

Orange Nutella Glaze, Clafeld Apple Compote, Maple Sausages

THE ALL-CANADIAN BRUNCH BURGER

Farm Highland Beef, Fried Egg, Empire Cheese, Greens, Fries

COUNTY BEAN AND CHEESE BURRITO (v)

Cumin Fried Beans, Ed and Sandi's Sweet Potato, Cider Kale, Pico de Gallo, Greens

BRIE, CHIVE AND SMOKED CHICKEN QUICHE

Brunch Greens, Maple Baked Beans

-THIRD COURSE-

FARM AND WILD BLUEBERRY MOUSSE

Blueberry Patch Farms, Buckwheat Honey, Spiced Graham crumb

ESPRESSO DARK CHOCOLATE TORTE (gf)

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.

