



## COUNTYLICIOUS SPRING 2025

Brunch Menu - 1 choice of First and Second each course \$35

Sunday 11:00am-3:00pm

### -FIRST COURSE -

BAKERS BASKET (v)

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

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 CHARCUTERIE

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

SPRING CRUNCHY SALAD (v)

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

### -SECOND COURSE -

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

VICKI'S SUNDRIED TOMATO AND BASIL QUICHE

Brunch Greens, Maple Baked Beans

### -THIRD COURSE-

FARM AND WILD BLUEBERRY MOUSSE 10

Blueberry Patch Farms, Buckwheat Honey, Spiced Graham Crumb

ESPRESSO DARK CHOCOLATE TORTE 10 (gf)

Gluten Free, Vidal Balsamic Strawberry Compote

ARTISAN CHEESES 15

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

HOUSE GELATO SUNDAE 9 (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**

