

Lunch Menu
\$30 one choice of First & Second Course

# -FIRST COURSE-

## Mexican Caldo de Res Beef Stew

Property Beef, Local Corn, Garden Chile Salsa

# **Maple Smoked Salmon Rillette**

Roast Beetroot, Goat Cheese Emulsion, Capers, Pickled Onion

#### **B.L.T Salad**

Pork Belly, Focaccia Croutons, Romaine, Farm Tomato Vinaigrette

#### **Farm Ham Hock Terrine**

Cider Radish, Dill Carrots , Cressy Mustard, Crostini

# -THIRD COURSE-

# Clafeld Apple Toffee Crisp 10

Farm Maple Toffee, Whipped Sour Cream

# Salted dark chocolate bites (g/f) 10

Waupoos Blueberries, Van. Island Sea Salt

#### **Ontario Cheese Plate 10**

Spiced Pumpkin Seeds B. Hogan Honey Crostini

#### Fresh Churned Gelato 8

Daily Farm & Flavours Of Waupoos

# -SECOND COURSE-

## **Bay Williams Pickerel Cakes**

Nasturtium Pesto Coleslaw, Grilled Lemon, Smoked Pepper Aioli

## **Cider Smoked Chicken Poutine**

Empire Cheese Curds, Maple Sausage Gravy

## Farm Hazelnut Mushroom Gnocchi

Truffled Kale, Squash, Cider Onions, Sicilian Olive Oil

## **Highland Beef Aussie Meat Pie**

Heirloom Tomato Jam, Buttered Peas, Greens

## **Waupoos Smash Burger**

Farm Raised Beef Patty, Empire Cheddar, Potato Roll. Greens, Fries

# -DRINKS-

**WHITE WINE** 12

**RED WINE** 12

**ROTATING BEER & CIDER TAP** 9

**NON ALCOHOLIC BEVERAGES** 3.50

Ask server for selection





