



Sunday
11am - 3pm

COUNTYLICIOUS FALL 2024

Brunch 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 Rilette

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 Pickles, Cressy Mustard, Crostini

Brunch Bakers Basket

Salted Maple Croissant, Farm Apple Scone, Rosemary Focaccia, Preserves

- SECOND COURSE -

Eggs Benny

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

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

Baked Apple and Blueberry French Toast

Cinnamon Sugar Focaccia, Local Berry Compote, House Maple Sausage, Greens

Waupoos Brunch Burger

Farm Highland Beef -Heritage Pork Patty/ Fried Egg Fries

Roast Mushroom Brunch Burrito

Refried Beans, Cider Kale, Salsa, Potato Hash, Greens

Farm Quiche of the Season

Harvest Salad, Radish, Carrots, Chive Cider Vinaigrette

- FINAL TOUCH -

- 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

- DRINKS -

WHITE WINE 12

RED WINE 12

ROTATING BEER & CIDER TAP 9

NON ALCOHOLIC BEVERAGES 3.50

Ask server for selection