

RAVINE VINEYARD

ESTATE WINERY

brunch menu

starters & shareables

CHARCUTERIE | 32

Selection of house-cured and smoked meats, chicken liver parfait, house-made preserves, spiced almonds, Dre's baguette crostini

+ add a selection of local cheese and accompaniments | 12

+ extra crostini | 3

CHEESE PLATE | 15

A selection of 3 local Canadian cheeses, house-made preserves, spiced nuts, Dre's baguette crostini

DUCK EGG | 19

Pan fried duck egg, grilled sourdough bread, sautéed shiitake and crimini mushrooms with whipped herbed ricotta cheese

OYSTERS | 20 | GF

1/2 dozen freshly shucked Canadian East Coast oysters, mignonette, lemon, horseradish, hot sauce

CHARRED GRILLED CABBAGE CAESAR | 16

Charred savoy cabbage, baby kale, white anchovy Caesar dressing, pecorino cheese, garlic breadcrumbs

BUTTERMILK BISCUITS | 12

Two house-made flaky buttermilk biscuits, Devonshire double cream, seasonal Niagara fruit jam

mains

EGGS BENEDICT

smoked salmon | 25 • house honey ham | 25 • mushroom and spinach | 23

Dre's English muffins, hollandaise, poached eggs and your choice of smoked salmon, honey ham or mushroom and spinach — *served with home fries or green salad*

SMOKED SALMON & WHITEFISH BAGEL PLATTER | 29

Dre's hand-rolled everything bagels, whitefish salad, house-smoked salmon, cucumber, tomato, scallion cream cheese, gherkin, pickled red onion, dill and radish slices

KIMCHI RICE BOWL | 26 | GF

Bulgogi minced pork, fried rice, scrambled eggs, scallion and pickled chili

CROQUE MADAME | 27

Dre's sourdough, kimchi mornay sauce, smoked ham hock, capicola, Five Brothers gouda and duck egg — *served with home fries or green salad*

PEACH STREUSEL STUFFED FRENCH TOAST | 19

Thick cut house-made brioche toast, stuffed with preserved Niagara baby gold peach compote, topped with maple syrup, powdered sugar, oat streusel and whipped cream