

RAVINE VINEYARD
ESTATE WINERY
lunch à la carte

Starters & Shareables

CHARCUTERIE | 34

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 | 16
+ extra crostini | 3

CHEESE PLATE | 18

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

FRESHLY SHUCKED OYSTERS | GF

Rotating East coast oysters, fresh horseradish, lemon, hot sauce and mignonette

1/2 DOZEN | 22
DOZEN | 42

AUTUMN GREEN SALAD | 17 | GF | V*

Autumn greens, baby kale, tahini lemon vinaigrette, toasted pumpkin seeds, sheep feta, miso glazed kabocha squash

* minus cheese
+ roasted chicken supreme | 10

BUTTERNUT SQUASH SOUP | 16 | GF*

Spiced butternut squash soup, house-made crème fraîche, pickled pumpkin, toasted pumpkin seed pesto, Dre's buttermilk biscuit

* minus biscuit

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Please inform your server of any dietary restrictions or allergies when placing your order
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Main Courses

RAVINE BURGER | 26

Cumbræ's beef, AAA slow-braised short rib, Dre's milk bun, St. Brigid's pasture raised aged cheddar and beer sauce, onion, dill pickle, fresh cut fries

+ gluten free bun | 3

BUTTERMILK FRIED CHICKEN | 30

Deep-fried buttermilk marinated chicken leg, white sausage gravy, Dre's buttermilk biscuit, Alsatian potato salad, bread and butter pickles

STEAK FRITES | 46 | GF

28 day dry aged Canadian prime striploin, herbed butter, truffled mushroom fricassée, fresh cut fries and crispy herbs

GNOCCHI | 28

Hand-rolled potato gnocchi, smoked butternut squash and goat cheese purée, brown butter and crispy sage, pecorino cheese, toasted walnuts

FISH & CHIPS | GF

Freshwater lake fish, Lowrey Bros. hard apple cider batter, house-made tartar sauce, cabbage slaw, fresh cut fries

1 PIECE - 27
2 PIECE - 35

Sweet Endings

PUMPKIN SPICE CAKE | 12

Pumpkin pecan spice cake, brown butter, vanilla cream cheese icing, pumpkin seed crunch, praline pecan ice cream

APPLE CRUMBLE PIE | 12

Classic pie crust, Niagara apple filling, oat streusel topping, sour cream ice cream, miso caramel

**PEANUT BUTTER & JELLY
| 12 | GF | V**

Almond and date crust, chewy coconut caramel, peanut butter mousse, shaved dark chocolate, salted peanuts, concord grape jelly, grape sorbet

they say *shared experiences*
are the *best experiences...*

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