

Executive Chef John VETERE

RAVINE VINEYARD

ESTATE WINERY

Executive Sous Chef
Nicholas ANTUNES

CHARCUTERIE

CHICKEN LIVER PARFAIT | 18

Crostini, sweet preserve, cornichon

CURED PLATE | GF | 18

Sliced and cured meats, rotational selection, cornichon

DUCK/PORK TERRINE | 18

Sweet preserve, cornichon



ROYALE

CHARCUTERIE AND CHEESE | 69

Chicken liver parfait, a rotational selection of cured meats, duck and pork terrine, cornichon, sweet preserve and crostini, with 2 cheeses of your choice

Ravine Signatures

FEATURE SANDWICH | MP

Rotating sandwich feature, frites or salad

FISH AND CHIPS | GF | 30

Lake Erie Pickerel, hard apple cider batter, tarter sauce, house slaw, lemon, frites or salad

RAVINE BACON CHEESEBURGER | 29

7oz smash burger, house smoked bacon, cheddar cheese, onion jam, dill pickle, iceberg lettuce, Russian dressing, frites

STEAK FRITES | GF | 45

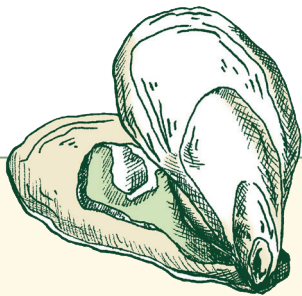
Penocean Hills Farms striploin, frites, beef jus, horseradish

POTATO GNOCCHI | 34

Charred corn cream, charred corn, confit midnight roma tomato, stewed red pepper and eggplant

+ CHICKEN SUPRÊME | 10

Shellfish



OYSTERS | GF

Rotational East Coast with garnishes

1/2 DOZEN | 22 DOZEN | 42

CHEESE

Walnut crostini & sweet preserve

1 PIECE | 11

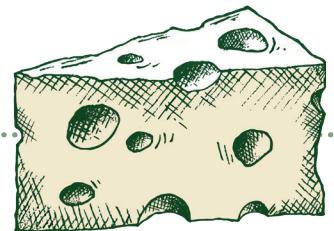
COMFORT CREAM | 1.5oz Jordan Station, Niagara

2 PIECES | 22

NIAGARA GOLD | 1.5oz Jordan Station, Niagara

3 PIECES | 29

NOSEY GOAT | 1.5oz Jordan Station, Niagara



Small Plates

DRE'S BREAD | 10

Daily sourdough, whipped butter

ROASTED BUTTERNUT SQUASH SOUP | 16

Crème fraîche, pumpkin seed pesto, and a chive sour cream muffin

*Can be GF

ORGANIC ARUGULA SALAD | GF | 16

Arugula, goat cheese, sliced pickle beet, toasted sunflower seeds, sweet and smoky sumac dressing

+ CHICKEN SUPRÊME | 10

FRITES | GF | 10

House fries, black garlic aioli

CRISPY CAULIFLOWER | GF | 16

Fried cauliflower, café de Paris aioli, feta cheese, green onion, chilis

SHORT RIB TARTINE | 20

Warm spiced short rib, pickle salad, grilled sourdough bread

PIZZA

GLUTEN-FREE PIZZA CRUST | 5 ADD-ON

MARGHERITA 2.0 | 27

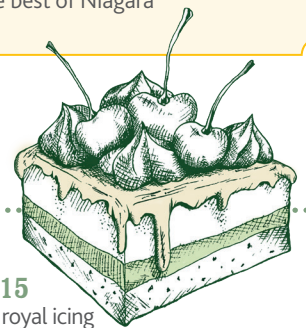
Red sauce, fior di latte, fresh basil, sun dried tomato purée, parmigiano

CUP N' CHAR PEPPERONI | 27

Red sauce, virgin mozzarella, buffalo-style pepperoni

FEATURE PIZZA | MP

Weekly rotational pizza, featuring the best of Niagara



Sweet

APPLE BAKEWELL TART | 15

Apple jam, slivered almonds and spiced royal icing

BASQUE PUMPKIN CHEESECAKE | GF | 15

Dolce de leche sauce

CHOCOLATE TORTE | GF | 15

Milk Chocolate Ice cream, apricot purée, buckwheat crumble

Ask your server about our suggested pairings



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



• Suggested wine pairing