

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

RAINBOW TROUT | GF | 36

Rainbow trout, sauce gribiche, dill, creamed leeks

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

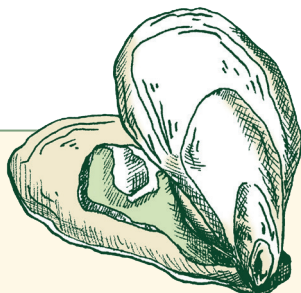
Penocean Hills Farms striploin, frites, beef jus, horseradish

POTATO GNOCCHI | 34

Hand-made potato gnocchi, basil pesto, peas, walnuts, lemon and mascarpone, FMP chili oil.

+ 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

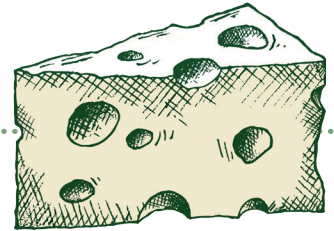
COMFORT CREAM | 1.5oz Jordan Station, Niagara

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

FRENCH ONION SOUP | 18

Caramelized onion, Dre's bread, Gruyère cheese, rich beef broth

ORGANIC GREEN SALAD | GF | 16

Good Leaf lettuces, smoky mustard vinaigrette, shaved radish, sheep's milk feta, toasted sunflower seeds

+ 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

MUSHROOMS AND TOAST | 18

Sautéed wild mushrooms, grilled sourdough, beef jus, VSOP brandy, cream

Sweet

BASQUE CHEESECAKE | GF | 15

Vanilla & lemon crème anglaise

STRAWBERRY TART | 15

Short bread crust, vanilla bean custard, macerated Niagara strawberries, Lowrey Bros. strawberry lavender rhubarb jam, whipped cream



Ask your server about our suggested pairings



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



• Suggested wine pairing