

# RAVINE VINEYARD

ESTATE WINERY

Executive Chef John VETERE

Executive Sous Chef  
Nicholas ANTUNES

## CHARCUTERIE

**CHICKEN LIVER PARFAIT | 18**  
Crostini, sweet preserve, cornichon

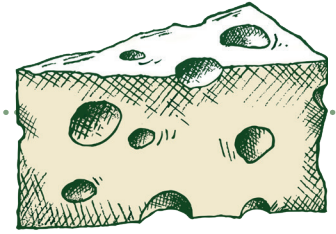
**CURED PLATE | GF | 18**  
Sliced and cured meats, rotational selection, cornichon

**DUCK/PORK TERRINE | 18**  
Sweet preserve, cornichon



## CHEESE

Walnut crostini & sweet preserve



**1 PIECE | 11**

**COMFORT CREAM | 1oz Jordan Station, Niagara**

**2 PIECES | 22**

**NIAGARA GOLD | 1oz Jordan Station, Niagara**

## 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

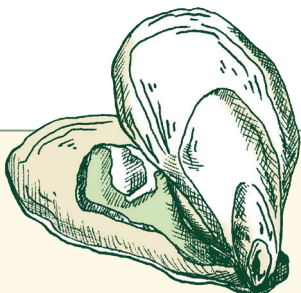
**FEATURE SANDWICH | MP**  
Rotating sandwich feature, frites or salad

**FISH AND CHIPS | GF | 29**  
Lake Erie Pickerel, Lowrey Bros. cider batter, tartar 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**  
Penokean 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** + **MOREL | 3**



## Shellfish

**OYSTERS | GF**  
Rotational East Coast with garnishes  
**1/2 DOZEN | 22**     **DOZEN | 42**

## 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