

Executive Sous Chef Nicholas ANTUNES



IAR(`HTERIE

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

Walnut crostini & sweet preserve

COMFORT CREAM | 1.5oz Jordan Station, Niagara 1 PIECE 11

2 PIECES 22 NIAGARA GOLD | 1.5oz Jordan Station, Niagara

3 PIECES 29 NOSEY GOAT | 1.5oz Jordan Station, Niagara



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, 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

Beverly Creek Farms prime striploin, frites, beef jus, horseradish

POTATO GNOCCHI | 34

Ravine Vineyard short rib Bolognese sauce, hand-made potato gnocchi, Parmesan cheese

Small Plates

DRE'S BREAD | 10

Daily sourdough, whipped butter

ROASTED BUTTERNUT SQUASH SOUP | GF* | 16

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

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

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



OYSTERS | GF

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

STICKY TOFFEE PUDDING | 15

Forty Creek whisky sauce, warm spiced date cake, vanilla bean ice cream

BASQUE CHEESECAKE | GF* | 15

Spiced rum studded cranberries, caramel molasses sauce, gingerbread oat crumb

HAZELNUT CHOCOLATE ORANGE TORTE | GF | 15

Mocha buttercream, hazelnut flour chocolate orange torte, toffee crunch

Ask your server about our suggested pairings



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





