

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

BRUNCH *Sunday 11am - 3pm*

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

STEAK & EGG BRUNCH FRITES | GF | 45

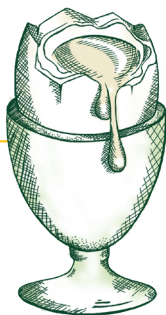
Beverly Creek Farms prime striploin, sunny side up egg, brunch frites, beef jus, horseradish

KIMCHI FRIED RICE | GF | 29

Braised short rib, poached egg and black garlic sauce, herb salad

EGGS BENEDICT | 29

Dre's English muffin, poached eggs, Hollandaise, choice of smoked salmon or ham or sautéed spinach & mushroom, spiced frites or salad

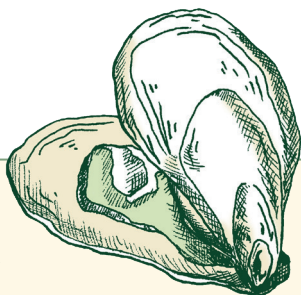


Shellfish

OYSTERS | GF

Rotational East Coast with garnishes

1/2 DOZEN | 22 DOZEN | 42



CHEESE

Walnut crostini & sweet preserve

1 PIECE | 11

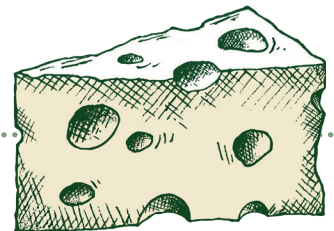
COMFORT CREAM | 1.5oz Jordan Station, Niagara

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

CELERIAC SOUP | GF* | 16

Celeriac soup, zatar spice fried chickpeas, extra virgin olive oil, chive and green onion muffin

WEDGE SALAD | GF | 17

Buttermilk ranch dressing, chives, shaved radish, feta cheese, bacon + CHICKEN SUPRÊME | 10

BRUNCH 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

KIDS FLUFFY FLAPJACK | 12

+ MACERATED FRUITS | 2



Sweet

STICKY TOFFEE PUDDING | 15

Forty Creek whisky sauce, warm spiced date cake, whipped cream

BASQUE CHEESECAKE | GF* | 15

Spiced rum studded cranberries, caramel molasses sauce, gingerbread pecan 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



*CAN BE GLUTEN FREE