

RAVINE VINEYARD

ESTATE WINERY

Executive Chef John VETERE

Executive Sous Chef
Nicholas ANTUNES

CHARCUTERIE

CHICKEN LIVER PARFAIT | 18

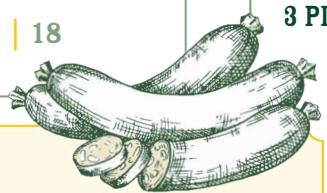
Crostini, sweet preserve, cornichon

CURED PLATE | GF | 18

Sliced and cured meats, rotational selection, cornichon

DUCK/PORK TERRINE | 18

Sweet preserve, cornichon



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

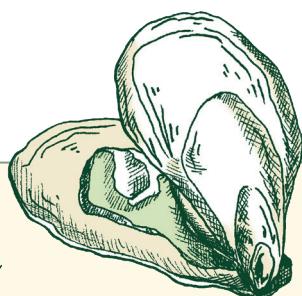
Beverly Creek Farms prime striploin, sunny side up egg, brunch frites, beef jus, horseradish

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

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

RAVINE VINEYARD

ESTATE WINERY

RAVINE VINEYARD