

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

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

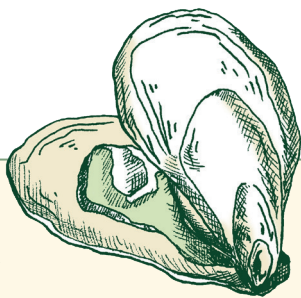
STEAK FRITES | GF | 45

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

POTATO GNOCCHI | 34

Gnocchi, sundried tomato, spinach, cream, roasted walnut, and parm + 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

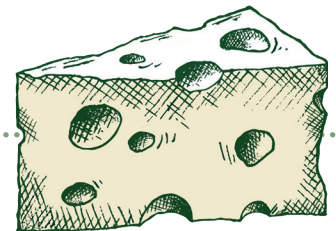
COMFORT CREAM | 1.5oz Jordan Station, Niagara

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

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

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

PIZZA

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

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