

RAVINE VINEYARD
ESTATE WINERY
lunch à la carte

starters & shareables

CHARCUTERIE | 32

Selection of house cured and smoked meats, house-made preserves, spiced almonds, Dre's baguette crostini

+ add a selection of local cheese and accompaniments | 12

+ extra crostini | 3

🍷 pair with NV Ravine Brut

CHEESE PLATE | 15

A selection of 3 local Canadian cheese, house-made preserves, spiced nuts, Dre's baguette

🍷 pair with 2021 Ravine Small Batch Riesling or 2020 Ravine Merlot

DRE'S BREAD | 8

A selection of two freshly made daily breads from in-house baker Dre, served with whipped flavoured butter & sea salt

+ extra flavoured butter | 3

🍷 pair with NV Ravine Brut

CAMELIZED SQUASH SOUP | 15 | GF

Roasted Fall squash, Chinese 5-spice, pickled pumpkin, pumpkin seed gremolata served with a scallion buttermilk biscuit

🍷 pair with 2019 Ravine Reserve Chardonnay

ROASTED FALL VEGETABLE SALAD | 17 | GF

Multi-coloured heirloom carrots, honey glaze, pickled beets, baby kale, roasted Ontario cranberries, goats milk feta, chardonnay vinaigrette and braised lentils

🍷 pair with 2019 Sand & Gravel Riesling

.....
Please inform your server of any dietary restrictions or allergies when placing your order
.....

main courses

RAVINE BURGER | 25

7oz Cumbrae's beef, Dre's bun, American cheese, pickled red onion, shredded iceberg, dill pickle, comeback sauce served with house cut fries

+ gluten free bun | 3

🍷 pair with 2020 Ravine Meritage

RIGATONI | 30

House-made bronze dye extruded organic rigatoni, slowly braised AAA Canadian short rib bolognese, pecorino romano cheese

🍷 pair 2020 Ravine Cabernet Franc

CAULIFLOWER | 30 | V | GF

Oven roasted Ontario cauliflower, za'atar spice, chickpea shakshuka, pickled turnips, toum sauce, fresh dill and mint salad

🍷 pair with 2021 Ravine Patricia's Block Riesling

LING COD | 36

Sustainably sourced Ocean-wise ling cod, black garlic tahini sauce, Israeli couscous, sautéed cavolo nero kale, pickled shallots and garlic chips

🍷 pair with 2020 Ravine Chardonnay

PORK CHOP | 36 | GF

Brined and smoked bone-in Ontario pork chop, colcannon potatoes with smoked pork hock, maple glazed parsnips, triple crunch riesling cream sauce and dill oil

🍷 pair with 2021 Ravine Gewürztraminer

sweet endings

COFFEE CRISP | 12

Chocolate ganache, caramelized white chocolate, coffee bean brittle, vanilla wafer and coffee ice cream

PUMPKIN PIE | 12

House-made flaky pastry, Niagara pumpkin filling, cranberry glaze, vanilla whipped cream, candied pumpkin seeds and vanilla ice cream

SPICED CARROT | 12 | GF | V

Spiced carrot cake, organic coconut mousse, orange ginger sorbet, candied carrot ribbons, pumpkin seed and coconut granola

they say *shared experiences*
are the *best experiences...*

FOLLOW & TAG US
ON INSTAGRAM
@RAVINEVINEYARD

