

RAVINE VINEYARD

ESTATE WINERY

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 | 19
+ extra crostini | 3

CHEESE PLATE | 20

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

SUMMER GREENS | 16 | GF

The New Farm spicy lettuce mix, roasted fennel, Ontario peaches, pickled red onions, feta cheese, toasted pumpkin seeds

ONTARIO TOMATO SALAD | 17

heirloom and garden tomatoes, sumac, labneh, mint, basil, spelt sourdough, garden sprouts

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

wood oven pizza

all of our pizzas are hand shaped and made with 100% organic Canadian wheat

MARGHERITA | 25

house tomato sauce, virgin mozzarella, fior di latte, garden basil pesto

CUP'N'CHAR PEPPERONI | 26

house tomato sauce, virgin mozzarella, Buffalo-style cup'n'char pepperoni

WILD MUSHROOM | 29

organic shiitake and maitake mushrooms, garlicky béchamel, virgin mozzarella, pecorino, truffle oil

DAILY FEATURE PIZZA | 28

seasonally inspired, please ask your server for details

DIPPING SAUCE | 3 ea.

- house-made creamy garlic dipping sauce
- house-made chili oil

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

BEEF SHORT RIB | 40 | GF

7oz master-stock braised short rib, corn elote, smoked tomato aioli, roasted garlic and gouda polenta, blistered poblano salsa

SMOKED DUCK BREAST | 38 | GF

brined and smoked duck breast, roasted red pepper and edamame succotash, pickled corn and peach salsa, Welsh Brothers sweet corn puree and feta cheese

EGGPLANT | 30 | V | GF

roasted Ontario eggplant, chickpea salad, charred Bulgarian pepper spread, smoky baba ganoush, cherry lane, toasted sunflower seeds, garden herbs

PICKEREL | 34 | GF

pan seared sustainably caught Lake Erie pickerel, quinoa tabbouleh, smoked cauliflower puree, onion tahini sauce

- WEEKLY LARGE FORMAT FEATURE - FRIDAY-SUNDAY ONLY AFTER 4:30PM

Please ask your server for more details

sweet endings

BLUEBERRY CREAM CHEESE LAYER PIE | 12

house-made flaky pastry, whipped cream cheese layer, Ontario blueberries and candied lemon
+ add vanilla ice cream | 2

WHISKEY VANILLA PEACH SUNDAE | 12

soft serve vanilla ice cream topped with boozy Niagara peaches and oat crumble

CARAMELIZED PEACH | 12 | V | GF

coconut ice cream, toasted oat-coconut-pumpkin seed-hemp crumble, caramel

BROWN BUTTER AND THYME CAKE | 12

caramelized white chocolate, praline, honey cremeux, sable cookie and honey thyme ice cream