

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 | 18

CHEESE PLATE | 20

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

SHRIMP TOAST | 19

Fogo Island shrimp, crème fraiche, pickled chili, spring herbs, Dre's rye sourdough, sorrel

SPRING GREENS | 16 | GF

heritage blend mixed greens, purple daikon, pickled pearl onions, spiced sunflower seeds with green goddess dressing

ASPARAGUS & NEW POTATO SALAD | 17 | GF

new potatoes, grilled asparagus, GoodLeaf spinach, sliced radish, soft cooked egg, Best Baa feta with dill mustard vinaigrette

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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

house-made creamy garlic dipping sauce

main courses

RAVINE BURGER | 25

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

+ gluten free bun | 3

CORNISH HEN | 35

harissa yogurt rubbed and roasted Cornish hen, herb couscous, smoked eggplant puree & roasted baby turnips

BEEF SHORT RIB | 40 | GF

7oz master-stock braised short rib, kimchi fried rice, grilled Chinese broccoli, black garlic sauce, scallion pesto, pickled chili

KING OYSTER MUSHROOM | 29 | V | GF

roasted king oyster mushroom, marinated and pan seared tofu, beluga lentils, spring peas, pickled asparagus, Romesco sauce, chopped almonds

TROUT | 33 | GF

pan seared sustainably caught Steelhead trout, red onion, bonito aioli, pickled cucumber served with white bean salad

sweet endings

SEASONAL RAVINE PIE | 12

house-made flaky pastry, featuring the best of seasonal Niagara fruit

+ add vanilla ice cream | 2

CHOCOLATE TART | 12 | GF

dark chocolate, mirror glaze, buckwheat crust, blood orange marmalade

RHUBARB COCONUT CUSTARD | 12 | V | GF

almond crumb, coconut custard, rhubarb compote, coconut granola

STRAWBERRY SHORTCAKE SUNDAE | 12

soft serve vanilla ice cream, macerated strawberries, vanilla cake chunks

DOUBLE CHOCOLATE SUNDAE | 12 | GF

soft serve chocolate ice cream, brownie chunks, dark chocolate sauce