

# RAVINE VINEYARD

ESTATE WINERY

Executive Sous Chef  
Nicholas ANTUNES

Executive Chef John VETERE

## CHARCUTERIE

🍷 2023 Ravine Rosé

**CHICKEN LIVER PARFAIT | 18**  
Crostini, sweet preserve, cornichon

**CURED PLATE | GF | 18**  
Sliced and cured meats, rotational selection, cornichon

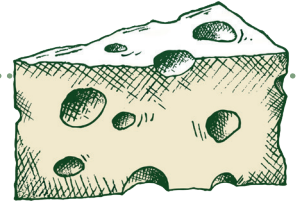
**DUCK/PORK TERRINE | 18**  
Sweet preserve, cornichon



## CHEESE

🍷 2022 Sand & Gravel Chardonnay

Walnut crostini & sweet preserve



**1 PIECE | 11**

**COMFORT CREAM | 1oz Jordan Station, Niagara**

**2 PIECES | 22**

**NIAGARA GOLD | 1oz Jordan Station, Niagara**

## ROYALE

🍷 2023 Ravine Rosé

**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

**MARKET FISH | MP**

🍷 Feature pairing

**FEATURE SANDWICH | MP**

Rotating sandwich feature, frites or salad  
🍷 Feature pairing

**RAVINE BACON CHEESE BURGER | 29**

7oz smash burger, house smoked bacon, cheddar cheese, onion jam, dill pickle, iceberg lettuce, Russian dressing, frites  
🍷 2021 Ravine Cabernet Sauvignon

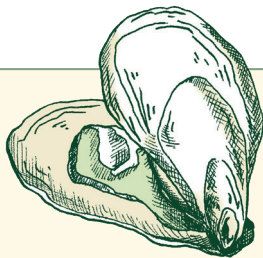
**STEAK FRITES | GF | 45**

Penokean Hills Farms striploin, frites, beef jus, horseradish  
🍷 2021 Ravine Cabernet Franc

**POTATO GNOCCHI | 34**

Nduja, walnuts, sage, house bacon, goat cheese, butternut squash sauce  
🍷 2021 Ravine Chardonnay

## Shellfish



**OYSTERS | GF**

Rotational East Coast with garnishes

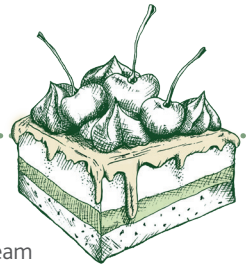
**1/2 DOZEN | 22      DOZEN | 42**

🍷 N/V Ravine Brut

## Sweet

**STICKY TOFFEE PUDDING | 15**

Canadian whisky sauce, vanilla bean ice cream  
🍷 Taylor Fladgate 10 year Tawny Port



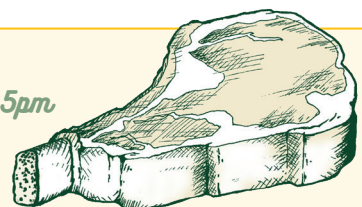
**FEATURE CHEESECAKE | 15**

🍷 Feature pairing

## SUNDAY ROAST

Available only Sundays after 5pm  
Dine in or takeout available

**PLEASE CALL AHEAD FOR TAKEOUT**



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



🍷 Suggested wine pairing