

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 and Dre's baguette crostini

WILD MUSHROOM SOUP | 12

a selection of wild Canadian mushrooms, Dre's grilled spelt sourdough, whipped ricotta, sotto-olio pickled mushroom

LATE SUMMER SALAD | 14

New Farm organic salad greens, sheep's milk feta, small batch riesling mustard seed vinaigrette, toasted pumpkin seeds, Ravine garden radishes

BABY BEETS | 15

roasted baby beets, pickled beets, whipped ricotta, spiced salsa verde, organic baby red Russian kale, Ravine honey candied black walnuts

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

MARGARITA | 25

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

CUP'N'CHAR PEPPERONI | 25

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

WILD MUSHROOM | 28

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 | 2

house-made creamy garlic dipping sauce

main courses

RAVINE BURGER | 23

7oz Cumbrae's beef, Dre's bun, American cheese, pickled red onion, black garlic aioli, house cut fries

- + add a second 7oz patty | 8
- + add extra cheese | 2
- + add Ravine bacon | 2

SMOKED DUCK BREAST | 34

slow smoked Dundalk Farms duck breast, roasted bell pepper, edamame succotash, charred corn purée, Niagara pear pickle, Best Baa sheep's milk feta

BEEF SHORT RIB | 36

7oz master-stock braised short rib, black garlic sauce, creamed organic red Russian kale, Ontario yellow beans, Thompson potatoes, pickled chili

898 SQUASH | 26

braised black lentils, smoky carrot purée, roasted Row 7 898 squash, ancho delicata squash, pickled squash, toum sauce

HALIBUT | 38

ocean-wise, sustainably caught Northern Pacific halibut, sauce vermouth, crunchy gremolata, sautéed organic baby red Russian kale, smoked potato purée

CÔTE DE BOEUF FOR TWO | 110

36oz coffee rubbed double bone-in ribeye, yellow wax beans, creamed organic red Russian kale, roasted Thompson potatoes, béarnaise sauce, spiced salsa verde, New Farm's salad greens, house pickles

available after 4:30pm

sweet endings

SEASONAL RAVINE PIE | 12

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

- + add vanilla ice cream | 2

ALMOND & PEAR | 10

Lowrey Bros. cider poached Niagara pears, crunchy almond slivers, almond cake, warm crème anglaise

- * gluten free

COFFEE CAKE | 10

chocolate coffee cake, streusel topping, toffee coffee, rich dark chocolate sauce

- * vegan