

**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

**WINTER POTATO SOUP | 15**

Yukon gold potato soup, house-smoked bacon lardon, herby creme fraiche, crispy leeks, served with a scallion buttermilk biscuit

\* Can be made gluten free

🍷 pair with 2019 Ravine Reserve Chardonnay

**CHARRED CABBAGE CAESAR | 16**

Charred savoy cabbage, baby kale, white anchovy Caesar dressing, pecorino cheese, garlic bread crumbs

\* Can be made gluten free

🍷 pair with 2021 Ravine Sauvignon Blanc

*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 | GF**

Sustainably sourced Ocean-wise ling cod, spicy baby turnips, garlic potato puree, hazelnut and green herb sauce

🍷 pair with 2021 Ravine Rose

**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 Small Batch Riesling

*sweet endings*

**DARK CHOCOLATE  
CHEESECAKE | 12**

Dark chocolate cheesecake, molten creme anglaise centre, seville orange marmalade, graham cracker crust

**WARM APPLE  
CRUMBLE | 12**

Roasted Niagara Apple. oat streusel topping, sour cream and lime ice cream, miso caramel

**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...*

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