

RAVINE VINEYARD
ESTATE WINERY
lunch à la carte

Starters & Shareables

CHARCUTERIE | 34

Selection of house cured and smoked meats, house-made preserves, spiced almonds, Dre's baguette crostini

* Can be prepared gluten free

+ add a selection of local cheese and accompaniments | 16

+ extra crostini | 3

CHEESE PLATE | 18

A selection of 3 local Canadian cheeses, house-made preserves, spiced nuts, Dre's baguette

* Can be prepared gluten free

FRESHLY SHUCKED OYSTERS | GF

Rotating East coast oysters, fresh horseradish, lemon, hot sauce and mignonette

1/2 DOZEN | 20

DOZEN | 39

CHARRED CABBAGE CAESAR | 16

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

* Can be prepared gluten free

+ roasted chicken breast | 9

HEIRLOOM TOMATO SALAD | 18

Mixed heirloom tomatoes, fresh Ontario stracciatella cheese, extra-virgin olive oil, za'atar spice, multigrain crostini, fresh basil and mint

*Can be prepared gluten free

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

RAVINE BURGER | 26

Cumbræ's beef, AAA slow-braised beef short rib, Dre's bun, St. Brigid's pasture raised aged cheddar and beer sauce, onion, dill pickle, served with fresh cut fries

+ gluten free bun | 3

RAVINE WEDGE SALAD | 29 | GF

Iceberg wedge, garden cherry tomatoes, house smoked bacon, oven roasted chicken breast, pink peppercorn, buttermilk ranch dressing, radish, sheep milk feta

LOBSTER ROLL | 40

1/3 pound of Nova Scotia lobster meat, tarragon green goddess, buttered potato roll severed with Ravine potato salad

GNOCCHI | 28

Hand rolled potato gnocchi, confit garlic, and chili sauce, heirloom tomatoes, fresh basil, pickled chillies, ricotta cheese and extra virgin olive oil

*vegan cavatelli available

FISH & CHIPS | GF

Freshwater lake fish, Lowrey Bros. hard apple cider batter, house tartar sauce, fresh cut fries

1 PIECE - 26

2 PIECES - 34

STEAK FRITES | 42 | GF

28 day dry aged Canadian prime striploin, herbed butter, red wine jus, fresh cut fries, crispy herbs

Sweet Endings

PUMPKIN SPICE CAKE | 12

Pumpkin and pecan spice cake, brown butter, cream cheese and vanilla icing, pumpkinseed crunch and pralines and cream ice cream

BLUEBERRY PIE | 12

Classic pie crust, field blueberry filling, blueberry coulis, sour cream ice cream

**DARK CHOCOLATE AND PLUM
| 12 | GF | V**

Almond short crust, dark chocolate plum ganache, poached plum and plum sorbet

they say *shared experiences*
are the *best experiences...*

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