

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

* Can be prepared gluten free

+ add a selection of local cheese and accompaniments | 12

+ extra crostini | 3

CHEESE PLATE | 15

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

FOGO ISLAND SHRIMP TOAST | 19

Fogo Island wild caught pink shrimp, mint, parsley, chive, crème fraîche, Dre's rye toast, pickled chillies

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

+ hot smoked trout | 10

SPRING ASPARAGUS SOUP | 15 | GF

Niagara spring asparagus, chive crème fraîche, and crispy potato, served with a scallion buttermilk biscuit

* Can be prepared vegan

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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 | 25

Cumbræ's beef patty, AAA slow-braised beef short rib, Dre's bun, 2 year aged cheddar, caramelized onion jam, shredded iceberg lettuce, dill pickle, house sauce, fresh cut fries

+ gluten free bun | 3

SALAD NICOISE | 27 | GF

Haircot vert, soft boiled egg, hot smoked steelhead trout, greenbelt organic greens, shaved radish, black salt cured olives, new potatoes with a sweet and smokey mustard dressing

STEAK FRITES | 38

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

GNOCCHI | 28

Hand-rolled potato gnocchi, basil pesto, green peas, fresh basil, pickled chillies, ricotta cheese, extra virgin olive oil

* Can be prepared with vegan cavatelli

FISH & CHIPS | GF

Freshwater lake fish, Lowrey Bros. hard apple cider batter, malt vinegar aioli, pickled red onions, cabbage slaw, fresh cut fries

1 Piece - 25

2 Pieces - 34

LOBSTER ROLL | 32

Atlantic lobster meat, tarragon green goddess, buttered potato roll, served with Ravine potato salad

sweet endings

RHUBARB CAKE | 12

Ontario rhubarb vanilla cake, sour cream and vanilla panna cotta, poached rhubarb, strawberry crumble

COFFEE CREAM PIE | 12

416 espresso custard, whipped vanilla coffee cream, crunchy espresso brittle, graham cracker crust

STRAWBERRY CHOCOLATE SEMIFREDDO | 12 | GF | V

Dark chocolate and strawberry semifreddo, strawberry coulis, macerated strawberries, strawberry and chili powder, strawberry sorbet

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

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