

# FARMHOUSE BISTRO

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## APPETIZERS

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### 🌿 HUMMUS ... 12

Roasted garlic / sun-dried tomato / pistachio /  
fresh-made naan bread

### 🌿 WHIPPED GOAT RICOTTA ... 14

Roasted red tomatoes / grilled artichokes / roasted  
garlic / salsa verde / crostini and naan

### CHEESE & CHARCUTERIE ... 24

Local artisanal cheeses & cured meats / fresh terrine /  
13th Street preserve / Kozliks triple crunch mustard /  
pickled seasonal veg / olives

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## DESSERT

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### FEATURED DESSERT ... 7

### CANADA'S BEST BUTTERTART ... 5

Served with gelato

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## LUNCH

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### FEATURED SOUP ... 8

Chef's daily creation served with fresh bread

### 🌿 HEIRLOOM TOMATO SALAD ... 16

Monforte goat feta / grapeseed citrus vinaigrette / local  
cucumber / pistachio / farm fresh berries / mint

### 🌿 KALE SALAD ... 14

Roasted almonds / smoked honey / local apples / Gun  
Hill's Handeck / miso soy vinaigrette

### SMOKED DUCK SANDWICH ... 17

King Cole smoked duck breast / Brigid's brie / local  
honey / Cherry Lane preserve / sourdough / garden  
salad or side soup

### MAPLE MUSTARD CHICKEN SANDWICH ... 17

Roasted chicken breast / local apple chutney / Five  
Brother's smoked cheddar / baby arugula / maple aioli  
/ fresh panini

### 🌿 BUFFALO CAULIFLOWER TACOS ... 14

Local cauliflower / pickled red onions / fresh herb  
buttermilk / feta / cilantro

### BLACKENED FLANK STEAK TACOS ... 16

Water buffalo fresca / salsa verde / pickled onions /  
mint / cilantro

*Chef: Josh Berry / Winemaker: Jean-Pierre Colas / Sommelier: Corinne Maund*

*Join the club!*

*Be part of a community of like-minded people,  
sharing experiences and further developing an appreciation of wine and food.*

**13<sup>th</sup>**  
STREET  
WINERY