

# BISTRO MENU

## ROASTED CARROT HUMMUS 17

Harissa Oil, Hazelnut Dukka, Fresh Coriander, and Fresh Naan Bread

*\* Pair with Expression Pinot Grigio*

## LOCAL BURRATA 19

Heirloom Tomato Bruschetta, Con Gusto Roasted Garlic & Asiago Loaf, Fresh Basil Pesto, Back Forty Pecorino Verona, EVOO and Basil Cress

*\* Pair with Sauvignon Blanc*

## LATE SUMMER SALAD 19

Local Freestone Peaches, Local Heirloom Tomatoes, Pickled French Shallots, Fresh Fior Di Latte, Toasted Walnuts, Pesto Yoghurt and Fresh Thai Basil

*\* Add Niagara Specialties Prosciutto \$4*

## MUFFULETTA SANDWICH 19

Sundried Tomato Focaccia, Prosciutto Salami, Calabrese, Mortadella, Olive Salad, Fresh Mozzarella, Baby Arugula and Spicy Aioli

*\* Pair with Burger Blend Rosé*

## LAMB SHAWARMA 21

Local Spiced Braised Lamb, Naan Bread, Olive Bruschetta, Whipped Feta Tzatziki, Pickled Onion and Fresh Herbs

*\* Pair with Expression Cabernet Franc Rosé*

## CHEESE BOARD 28

Local Artisan Cheeses, Lemon Chilli Marinated Olives, Spiced Roasted Nuts, Triple Crunch Mustard and Crackers

*\* Pair with Gamay*

## CHEESE & CHARCUTERIE BOARD 44

Local Cured Meats and Artisanal Cheeses, Duck Rillettes, Marinated Lemon Chilli Olives, Roasted Spiced Nuts, Triple Crunch Mustard, Pickled Vegetables and Crackers