

BISTRO MENU

ROASTED CARROT HUMMUS 17

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

** Pair with Expression Pinot Grigio*

MELON CAPRESE SALAD 19

Fresh Local Melon, Ontario Burrata, Shaved Cucumber, Baby Arugula, Basil Oil, Fresh Mint and Lemon White Wine Vinaigrette

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*

MOROCCAN-SPICED PULLED PORK SANDWICH 18

Con Gusto Brioche Buns, Slow Roasted Spiced Pork Shoulder, Lebanese Cabbage Slaw and Citrus Greek Yogurt Sauce

** Pair with Maximum Intervention Orange Wine*

CHICKEN SHAWARMA 19

Spiced Roasted Chicken, Whipped Tzatziki, Crumble Sheep Feta, Fresh Israeli Summer Salsa and Fresh Pita

** Pair with Expression Pinot Grigio*

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