

FALL BISTRO MENU

ROASTED BUTTERNUT SQUASH SOUP 15

Crème Fraîche, Roasted Pumpkin Seeds, Parsley Oil & Sheep Feta

HEIRLOOM BEET SALAD 18

Local Heirloom Beets, Shaved Local Fennel, Baby Spinach, Toasted Pecans, Whipped Ricotta, Local Apple & Niagara Baco Noir Balsamic Zatar Vinaigrette

SMOKED BRISKET CHILI 19

Local Ground Brisket, Double Smoked Bacon, Braised Beans, Cotija Cheese, Pickled Jalapeño, Crème Fraîche & Fresh Baguette

GRILLED CHICKEN SANDWICH 20

Grilled Marinated Chicken, Rojo Chimichurri Aioli, Whipped Ricotta, Local Greens, Tomato & Con Gusto Bakery Brioche Bun

ITALIAN BEEF SANDWICH 21

Braised Local Beef, Au Jus, Giardiniera, Pepperoncini, Smoked Provolone & Con Gusto Bakery Italian Roll

CHEESE BOARD 28

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

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