

# SATURDAY FOOD MENU



## **BLACK TRUFFLE POUTINE 14**

Black Truffle Gravy, Fresh, Local Cheese Curds and Hand-Cut Fries

*\* Pair with Cuvée Rosé NV or Gamay 2020 \**

## **TIKKA MASALA POUTINE 17**

Spiced Curry Sauce, Slow Roasted Chicken, Tahini Yoghurt, Cilantro  
Lemon Gremolata, Hand-Cut Fries and Fresh, Local Cheese Curds

*\* Pair with Expression Riesling 2019 or Gamay \**

## **BRISKET CHILI 18**

Local Ground Brisket, Double Smoked Bacon, Braised Beans, Sheep  
Feta, Pickled Red Onion, Crème Fraîche & Fresh Con Gusto Roll

*\* Pair with Gamay 2020 or Cabernet Merlot 2020 \**

## **CHEESE & CHARCUTERIE BOARD 38**

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

*\* Pair with Cuvée Rosé or Gamay \**

