

SATURDAY FOOD MENU



TRUFFLE POUTINE 17

Sautéed Mushrooms / Porcini Black Truffle Gravy / Fresh Local
Cheese Curds / Hand-Cut Fries +

SMOKED BRISKET POUTINE 22

Smoked Braised Brisket / Red Wine Beef Gravy / Sauerkraut / Triple
Crunch Mustard / Shredded Kosher Pickles / Fresh Local Cheese
Curds / Hand-cut Fries

BUFFALO CHICKEN ARANCINI (2 LARGE) 15

Slow Roasted Chicken / Blue Cheese Aioli / Arborio Rice / Buffalo Hot
Sauce / Shaved Celery

SPICY CARROT SOUP 13

Coconut cream / Cilantro Oil / Sheep Feta Crumble

+ Can be made vegan/gluten-free



Jean-Pierre Colas, Winemaker
Josh Berry, Executive Chef
Corinne Witusik, Sommelier

February 15, 2023