



BISTRO MENU

SALADS

Add Chicken 6

BURRATA SALAD 22

Fresh local burrata/ radish/ local spinach/ frisée/ shaved asparagus/ pickled beets/ Tigchelaar Berry Farms strawberries/ rhubarb vinaigrette

* Suggested Pairing: Cuvée Rosé NV *

ASPARAGUS SALAD 22

Local asparagus/ Sicilian Casttelvetrano olive relish/ local radish/ free range local sliced egg/ whipped goat feta/ Unionville black oyster mushrooms/ micro arugula/ smokey mustard vinaigrette

* Suggested Pairing: Gamay Vin Gris 2023 *

SHAREABLES

BRUSCHETTA 19

Grilled herb focaccia/ local heirloom cherry tomato/ EVOO/ fresh parsley/ fresh basil/ Niagara Vinegar Co balsamic vinegar/ red onion/ fresh grated Back Forty Pecorino Verona

* Suggested Pairing: Expression Pinot Grigio 2023 *

SMOKED CHICKEN ARANCINI 18

Smoked chicken/ Japanese panko/ preserved lemon and chive labneh/ spicy rojo chimichurri/ crispy pancetta/ Cooks Towns microgreens

* Suggested Pairing: Sauvignon Blanc 2023 *

LOADED FOCACCIA 22

Confit garlic oil/ asparagus/ the New Farm baby arugula/ local goat feta/ Castelvetroano olives/ fresh basil pesto

* Suggested Pairing: Sauvignon Blanc 2023 *

TRUFFLE FRIES 16

Fresh cut fries/ truffle oil/ grated parmesan cheese/ freshly cracked black pepper/ sea salt/ truffle aioli

* Suggested Pairing: Blanc de Blanc NV *

CHEESE & CHARCUTERIE 38

Local artisan cheese/ local cured meats/ mixed olives/ pickled vegetables/ triple crunch mustard/ crackers/ roasted garlic hummus

* Suggested Pairing: Gamay 2022 or Cabernet Merlot 2021 *

MAINS

CHANTERELLE CHICKEN 32

Roasted Chicken suprême / buttered Ontario new potatoes / Welsh Brothers asparagus / baby Ontario zucchini / Chanterelle mushrooms / fresh shaved summer truffle / chicken jus

* Suggested Pairing: 2023 Viognier *

BRAISED SHORT RIB 36

Braised Korean rubbed short rib / fresh ginger soy beef jus / scallion olive relish / pomme puree / Welsh Brothers asparagus / baby Ontario zucchini

* Suggested Pairing: 2021 Reserve Syrah *

GRILLED CHICKEN RANCH BLT 24

Local chicken thighs/ Con Gusto bakery brioche bun/ smoked Seed to Sausage bacon/ local hot house tomato/ Good Leaf Farms cool crisp lettuce/ peppercorn buttermilk ranch

* Suggested Pairing: Blanc de Blanc NV *

Side Fries or Salad. Available as a Rice Bowl.

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

June 12, 2024