



BISTRO MENU

SALADS

TATAKI STEAK SALAD 24

Ontario AAA Sirloin / crispy onions / sliced radish / local cucumber / local fingerling potato / gochujang aioli / Cookstown Greens baby arugula / ponzu vinaigrette

* Suggested Pairing: 2022 Expression Riesling *

PEACH TOMATO SALAD 22

Warner Farms peaches / Cookstown Greens tomato / Local red beets / red onion / Cookstown Greens baby arugula / roasted walnuts / whipped goat feta / Rosewood hot honey vinaigrette

* Suggested Pairing: 2023 Expression Pinot Grigio *

SHAREABLES

FOCACCIA PIZZA 24

Fresh local ricotta / Bright's Cheese mozzarella / house made marinara / Seed to Sausage Mexican chorizo crumble / fresh local basil

* Suggested Pairing: 2022 Expression Riesling *

ROASTED CARROT HUMMUS 18

Roasted carrots / chickpeas / white beans / evoo / harissa / goat feta / onion caper relish / cilantro / grilled naan bread

* Suggested Pairing: 2022 Expression Riesling *

BRAISED BEEF ARANCINI 20

Smoked braised beef / Japanese panko / fresh herb aioli / house pickled cucumbers / Bright's Cheese old cheddar

* Suggested Pairing: NV Cuvee Rose *

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

Side Fries or Salad or in Rice Bowl // Upgrade Truffle Fries \$6

SMOKED DUCK SANDWICH 26

King Cole smoked duck breast / Barrie Hill blueberry compote / Gunns Hill buffalo bliss brie / local mix greens / Con Gusto walnut sourdough

* Suggested Pairing: 2022 Gamay *

VEGETARIAN RICE BOWL 22

Scented jasmine rice / marinated roasted cauliflower / Zephyr Organics bok choy / cucumber / heirloom tomato / red radish / pickled red onion / sesame seed crumble / ponzu glaze / spicy white miso aioli / lime zest / cilantro cress

* Suggested Pairing: 2023 Sauvignon Blanc *

SOUTHERN FRIED CHICKEN SANDWICH 25

Buttermilk fried chicken breast / shredded lettuce / hot house tomato / sweet and tangy sauce

* Suggested Pairing: NV Cuvee Rose *

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

July 11 2024