



BISTRO MENU

SALADS

🌿 WATERMELON SALAD 20

Local fresh watermelon / Ontario nectarines / local cucumber / local goat feta / Rosewood hot honey / fresh garden basil and lime vinaigrette / basil cress

* Suggested Pairing: NV Cuvee Rose *

🌿 WEDGE CAESAR SALAD 19

Zephyr organic iceberg lettuce / housemade roasted garlic soft herb Caesar dressing / Back Forty pecorino / Seed to Sausage double smoked bacon

* Suggested Pairing: 2023 Expression Pinot Grigio *

SHAREABLES

🌿 TOMATO ARANCINI 18

Mountain Oak truffle gouda / Back Forty pecorino / local fresh tomato salsa / basil cress / oregano / spicy marinara

* Suggested Pairing: NV Blanc de Blanc *

🌿 FOCACCIA PIZZA 24

Spicy marinara / Seed to Sausage smoked bacon / Unionville mushrooms / St. David's Hydroponic peppers / Kalamata olives / parmesan cheese / fior di latte

* Suggested Pairing: NV Burger Blend Red *

🌿 HEIRLOOM BURRATA 21

Quilty Cheese burrata / local roasted heirloom tomato / fresh basil / local garlic / Niagara Vinegar Company white balsamic vinegar / EVOO / grilled sourdough

* Suggested Pairing: 2023 Expression Pinot Grigio *

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 / housemade crostini / roasted carrot hummus / spiced nuts / Gluten Free Available

* Suggested Pairing: Gamay 2023 or Cabernet Merlot 2021 *

MAINS

Side Fries or Salad // Upgrade Truffle Fries \$6

SLOW ROASTED PORK SANDWICH 23

Local slow-roasted carnitas pork shoulder / charred local corn salsa / shaved local cabbage / crumbled feta / citrus Mexican crema / Con Gusto Bakery brioche bun

* Suggested Pairing: 2023 Gamay *

KOREAN BBQ CHOPPED CHICKEN SANDWICH 24

Marinated chopped chicken thighs / Korean kewpie gochujang mayo / local Napa kimchi cabbage slaw / dill garlic pickles / Con Gusto Bakery Buttery Brioche Bun

* Suggested Pairing: NV Cuvee Rose *

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

August 29th 2024