



VINEYARD KITCHEN BISTRO MENU

SALADS

SMOKY BACON WEDGE 21

Local iceberg lettuce/ tomato bruschetta / smoked crispy bacon/ duck egg/ asiago and roasted garlic sourdough crumble / cotija cheese / buttermilk herb dressing

* Add Chicken 8 *

GF PROSCIUTTO PEACH CANTALOUPE 23

Local Niagara peaches / Top Tomato Farm cantaloupe / the new farm baby arugula / toasted walnuts/ local sliced prosciutto / sheep feta / fresh basil / white balsamic vinaigrette

* Add Chicken 8 *

HANDHELDS W/ FRESH CUT FRIES

MEXICAN STEAK SANDWICH 27

Marinated grilled flank steak / spicy salsa verde aioli / refried beans / local cotija cheese / fresh cilantro / Con Gusto Fresh Baguette

ROASTED JERK CHICKEN TACOS 24

Slow roasted jerk chicken / pickled cabbage slaw / yuzu cucumber yogurt sauce

* Add Taco 7 *

SHAREABLES

CHEESE & CHARCUTERIE 34

Local artisan cheese / cured meats / mixed olives / spiced nuts / pickled vegetables / triple crunch mustard / everything crackers / crostini

TRUFFLE FRIES BASKET 16

Hand cut fries / truffle oil / parmesan cheese / kosher salt / parsley / truffle aioli

* Extra Truffle Aioli Dip 3 *

CUP & CHARR PEPPERONI PIZZA 25

Cup and charr pepperoni / house marinara / fresh mozzarella / focaccia / whipped ricotta / grated parmesan / Hot Honey

BRAISED LAMB ARANCINI 21

Braised Ontario lamb shoulder / Dijon mustard crema / shaved pecorino / salsa verde

* Add Arancini 7 *

SAVORY WHIPPED RICOTTA 19

Whipped ricotta / roasted tomato / extra virgin olive oil / basil pesto / toasted pine nuts and walnuts / fresh lemon zest / pretzel flatbread crackers

SIDES & MORE

CHARCUTERIE CUP 12

Cured meats / local artisan cheese / olives / crackers

SIDE CAESAR 7

SIDE TRUFFLE FRIES 10

HOUSE MADE SALTED KETTLE CHIPS 6

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

July 24th -