



VINEYARD KITCHEN BISTRO MENU

SALADS

GF WELSH BRO'S ASPARAGUS SALAD 22

Whipped lemon sheep feta / poached local duck egg / Welsh Bro's Asparagus / Chef's Mushroom mix / toasted walnuts / truffle vinaigrette

* Add Chicken 8 *

GF SALMON GRAVLAX SALAD 23

House made salmon gravlax / baby spinach / Havens greens / shaved radish / pickled red pearl onions / lemon dill caper vinaigrette / whipped herb cream cheese

HOUSE CAESAR SALAD 21

Hoogeboom Farms romaine lettuce / creamy house made Caesar dressing / smoked peppercorn bacon / sourdough croutons / sheep cheese pecorino

* Add Chicken 8 *

HANDHELDS W FRESH CUT FRIES

LEMON PEPPER TURKEY SANDWICH 25

Con gusto bakery pretzel bun / lemon pepper crusted sliced turkey / fresh lemon aioli / Seed to Sausage smoked bacon / heirloom tomato / shaved red onion / Haven Farms greens

* GF Bun Available *

SHAVED RIBEYE SANDWICH 28

Thinly shaved AAA Ontario ribeye / confit garlic aioli / local sautéed peppers and mushrooms / crispy onions / smoked gouda / Chef's spice blend / fresh baguette

* GF Bun Available *

SHAREABLES

CHEESE & CHARCUTERIE 38

Local artisan cheese / cured meats / mixed olives / hummus / red pepper jelly / Cajun spiced nuts / pickled vegetables / triple crunch mustard / everything crackers / crostini

SPRING CROQUETTE 19

Spring vegetable and potato croquette / charred pea veloute / mint chutney / ramp labneh

CUP & CHARR PEPPERONI PIZZA 25

Cup and charr pepperoni / house marinara / fresh mozzarella / focaccia / whipped ricotta / grated parmesan / Rose Wood hot honey

TRUFFLE FRIES BASKET 17

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

* Extra Truffle Aioli Dip 3 *

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

May 1st - June 9th