

Lunch Menu

Glass of Ravine Vineyard Sand & Gravel Red or White

Appetizer

BUTTERNUT SQUASH SOUP | GF*

*Spiced butternut squash soup, house-made creme fraiche, pickled pumpkin, toasted pumpkin seed pesto, Dre's buttermilk biscuit
minus biscuit

AUTUMN GREEN SALAD | GF | V*

*Autumn greens, baby kale, tahini lemon vinaigrette, toasted pumpkin seeds, sheep feta, miso glazed kabocha squash
minus cheese

Entree Choice

GNOCCI

*Hand-rolled potato gnocchi, smoked butternut squash and goat cheese puree, lardo, brown butter and crispy sage sauce, toasted shaved walnuts, truffle, pecorino cheese
* Can be prepared with vegan cavatelli*

RAVINE BURGER

Cumbræ's beef patty, AAA slow-braised beef short rib, Dre's milk bun, St Brigid's pasture raised aged cheddar and beer sauce, dill pickle, fresh cut fries

FISH & CHIPS | GF

Freshwater lake fish, Lowrey Bros. hard apple cider batter, malt vinegar aioli, pickled red onions, cabbage slaw, fresh cut fries

Dessert

APPLE CRUMBLE PIE

Classic pie crust, Niagara apple filling, oat streusel topping, sour cream ice cream, miso caramel

*vegan and gluten-free options available

Tea or Coffee Included