

## Lunch Menu

Glass of Ravine Vineyard Sand & Gravel  
Sauvignon Blanc, Redcoat, or Cabernet Franc

## First Course

### **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*

### **CHEESE PLATE**

*A selection of 3 local Canadian cheeses, house-made preserves, spiced almonds, Dre's baguette crostini*

## Second Course

### **RAVINE BURGER**

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

### **FISH & CHIPS | GF**

*Freshwater lake fish, Lowrey Bros. hard apple cider batter, house-made tartar sauce, cabbage slaw, fresh cut fries*

### **BUTTERMILK FRIED CHICKEN**

*Deep-fried buttermilk marinated chicken leg, white sausage gravy, Dre's buttermilk biscuit, Alsatian potato salad, bread and butter pickles*

### **STEAK FRITES | GF**

*28 day dry aged Canadian prime striploin, herbed butter, truffled mushroom fricassee, fresh cut fries and crispy herbs*

### **GNOCCHI | V\***

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

Available for groups of 8 or less. Menu subject to change

## **WINE TOURS**

### **~ Vintage Lounge Classics ~**

*All entrees are served with your choice of one of the following:  
Soup Du Jour, Frites, Niagara Baby Lettuces or Romaine Salad*

#### **Buffalo Cauliflower Wings**

Battered Cauliflower Florets Tossed in House Buffalo Sauce, Shaved Heirloom Carrots, Golden Frisée, Blue Cheese Dressing

#### **Fish N Chips**

Coconut Crusted Tilapia with Kaleslaw, Pineapple Curry Dip and Sweet Potato Frites, Garlic Aioli

#### **Classic Club Wrap**

Grilled Breast of Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Smoked Jalapeño Aioli

#### **Pillar Burger**

Half a Pound of Seasoned Ground Beef, Ontario Cheddar, Tomato, Onion, Pickle, Lettuce,

#### **Veggie Burger**

Spicy Black Bean and toasted corn Burger, on Potato and Chive Bun Served with Avocado Puree, Tomato Salsa, Lettuce, Red Onion and Tender Pea Sprout Salad

### **~ Dessert ~**

#### **Butter Tart**

Maple Walnut Crumble, Sugar Crisp

#### **Coconut Chocolate Crumble (Vegan, GF)**

Chocolate and Coconut Mousse, Café Au Lait, Chocolate Crumble

#### **Classic New York Style Cheesecake**

Seasonal Fruit Topping, Brandy Sugar Snap Tuille

 = **Vegetarian**

*Executive Chef Mark Longster*