

Appetizers

Our Platter Apps are perfect for sharing with friends and loved ones

Breads and Spreads

Roasted Garlic Hummus, Heirloom Tomato and Basil Bruschetta, Truffled Roasted Mushroom and Scallion Duxelle with Mixed Grilled Bread, Pita's and Crostin
\$10

Wine Pairing: 2008 Sauvignon Blanc

Just the Cheese please

Five of the best from around Ontario and Canada, with Black Creek Quince Paste and Sweet Roasted Walnuts.
\$12

Wine Pairing: 2007 Cabernet

Local Cured Meats from our Friends and Neighbors

with Upper Canada Gold and Comfort Cream Cheeses and Spicy Olive Bomba
\$16

Wine Pairing: 2007 Shiraz

The Patio Platter

Some meat, some cheese, some breads and spreads, a bit of this, a scoop of that, something borrowed, something blue
\$24

Wine Pairing: 2007 Pinot Noir Rosé

Decked Out Salad

Mixed Young Greens, Shoots, Cresses and Herbs in Ed Hughes Pinot Ver Jus, Roasted Pears and crumbled Bleu
\$8

Wine Pairing: 2007 Butler's Grant Vineyard Riesling



Entrées

Smoked Chicken and Wild Mushroom Stuffed Cab Ravioli

with Guernsey Gold Ricotta, Effingham Pea Shoots, New Crop Asparagus and Cabernet Reduction
\$14

Wine Pairing: 2007 Pinot Noir Rosé

The Daily Panini

Local Bounty featured always, served with a Suitable Side Salad
\$12

Wine Pairing: Your preference

Olive Oil Poached Atlantic Salmon

on a Toasted Israeli Cous Cous and Grilled Vegetable Sautee, Cold Pressed Canola and Herb Drizzle
\$13

Wine Pairing: 2008 Queenston Road Vineyard Unoaked Chardonnay

Niagara Gold Grilled White Pizza "Raclette"

With New Potatoes, Wild Garlic Ramps, Homers Double Smoked Bacon and Garden Herb Pesto
\$12

Wine Pairing: 2007 Laura White

The Burger, Year Three

Still Big. Still Homemade. Still Delicious. Served with Whitty Farms \$1,000,000 Relish and the best tomatoes available and Side Greens
\$12

Wine Pairing: 2006 Laura Red

We dedicate our work this year to absent friends, Albert Cipryk and Bob "the King of Men" Patterson

