

RAVINE VINEYARD

ESTATE WINERY

Executive Chef John VETERE

Executive Sous Chef
Nicholas ANTUNES

CHARCUTERIE

🍷 2023 Ravine Rosé

CHICKEN LIVER PARFAIT | 18
Crostini, sweet preserve, cornichon

CURED PLATE | GF | 18
Sliced and cured meats, rotational selection, cornichon

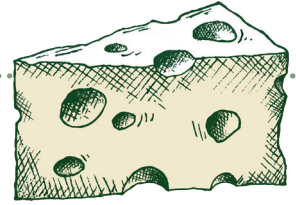
DUCK/PORK TERRINE | 18
Sweet preserve, cornichon



CHEESE

🍷 2022 Sand & Gravel Chardonnay

Walnut crostini & sweet preserve



1 PIECE | 11

COMFORT CREAM | 1oz Jordan Station, Niagara

2 PIECES | 22

NIAGARA GOLD | 1oz Jordan Station, Niagara

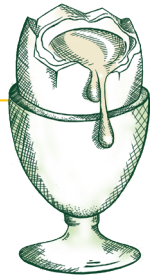
ROYALE

🍷 2023 Ravine Rosé

CHARCUTERIE AND CHEESE | 69

Chicken liver parfait, a rotational selection of cured meats, duck and pork terrine, cornichon, sweet preserve and crostini, with 2 cheeses of your choice

BRUNCH *Sunday 11am - 3pm*



MARKET FISH | MP

🍷 Feature pairing

FEATURE SANDWICH | MP

Rotating sandwich feature, frites or salad
🍷 Feature pairing

RAVINE BACON CHEESE BURGER | 29

7oz smash burger, house smoked bacon, cheddar cheese, onion jam, dill pickle, iceberg lettuce, Russian dressing, frites
🍷 2021 Ravine Cabernet Sauvignon

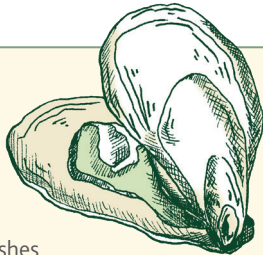
KIMCHI FRIED RICE | GF | 29

Braised short rib, poached egg and black garlic sauce
🍷 2021 Ravine Cabernet Franc

EGGS BENEDICT | 29

Dre's English muffin, poached eggs, hollandaise, smoked salmon or ham, spiced frites
🍷 2021 Ravine Chardonnay

Shellfish



OYSTERS | GF

Rotational East Coast with garnishes
1/2 DOZEN | 22 DOZEN | 42

🍷 N/V Ravine Brut

Small Plates

DRE'S BREAD | 10

Daily sourdough, whipped butter

FRENCH ONION SOUP | 18

Caramelized onion, Dre's bread, Gruyère cheese, rich beef broth
🍷 2021 Ravine Chardonnay

ORGANIC GREEN SALAD | GF | 16

Good Leaf lettuces, smoky mustard vinaigrette, shaved radish, sheep's milk feta, toasted sunflower seeds
🍷 2023 Ravine Sauvignon Blanc

FRITES | GF | 10

House fries, black garlic aioli
🍷 N/V Ravine Brut

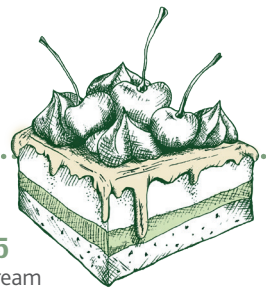
CRISPY CAULIFLOWER | GF | 16

Fried cauliflower, café de Paris aioli, feta cheese, green onion, chilis
🍷 2023 Ravine Small Batch Riesling

MUSHROOMS AND TOAST | 18

Sautéed wild mushrooms, grilled sourdough, beef jus, VSOP brandy, cream
🍷 2021 Ravine Chardonnay

Sweet



STICKY TOFFEE PUDDING | 15

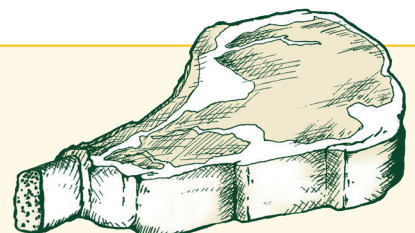
Canadian whisky sauce, vanilla bean ice cream
🍷 Taylor Fladgate 10 year Tawny Port

FEATURE CHEESECAKE | 15

🍷 Feature pairing

LARGE PLATE

*Available only on Fridays,
Saturdays & Sundays after 5pm*



PLEASE ASK YOUR SERVER FOR WEEKLY FEATURE

📣 Please inform your server of any dietary restrictions or allergies when placing your order 📣
🍷 Suggested wine pairing