

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



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

Ravine Signatures

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

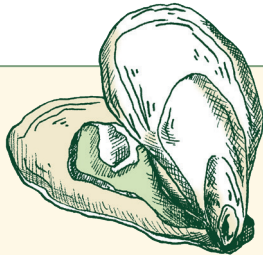
STEAK FRITES | GF | 45

Penokean Hills Farms striploin, frites, beef jus, horseradish
🍷 2021 Ravine Cabernet Franc

POTATO GNOCCHI | 34

Nduja, walnuts, sage, house bacon, goat cheese, butternut squash sauce
🍷 2021 Ravine Chardonnay

Shellfish



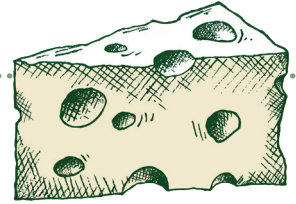
OYSTERS | GF

Rotational East Coast with garnishes
1/2 DOZEN | 22 DOZEN | 42
🍷 N/V Ravine Brut

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

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
+ **CHICKEN SUPRÊME | 10**
🍷 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

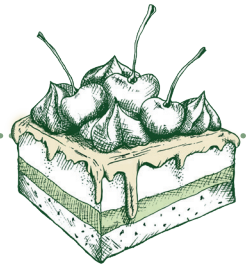
MUSHROOMS AND TOAST | 18

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

Sweet

ROOT VEGETABLE CAKE | 15

Goat cheese icing, salted praliné icecream
🍷 Taylor Fladgate 10 year Tawny Port



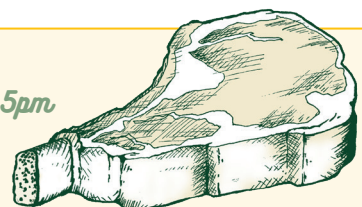
FEATURE CHEESECAKE | 15

🍷 Feature pairing

SUNDAY ROAST

Available only Sundays after 5pm
Dine in or takeout available

PLEASE CALL AHEAD FOR TAKEOUT



Please inform your server of any dietary restrictions or allergies when placing your order



🍷 Suggested wine pairing