

WINE GARDEN

LUNCH MENU

Soup 8

Daily creation

Oysters MP

Lemon, fresh horseradish, house mignonette
Pairing: Riesling

Savoury Fritters 15

Ask your server for the daily creation

Sticky Pickled Duck Wings 17 (GF)

Honey + Szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad
Pairing: Auxerrois

Barn Burger 17

Six ounce ground chuck, bibb lettuce, tomato, blue or aged
cheddar cheese, red onion jam, dill mustard shallot sauce,
brioche bun, hand cut fries
Gluten free bun available \$1.50
*may contain traces of pink inside when fully cooked
Pairing: Ripper

Lake Erie Yellow Perch 21

Panko, tartar, coleslaw, house frites
Gluten free available
Pairing: Riesling

Fried Chicken Sandwich 18

Napa coleslaw, chilli pickled carrots,
lemon kewpie, kimchi potato salad
Pairing: Chardonnay

Quiche 17 (V)

Daily creation, arugula pickled fennel salad
Pairing: Rosé

Warm Lentil Salad 16 (V)

White bean hummus, root vegetables, buttered walnuts,
pickled grapes, mustard vinaigrette, Gunn's Hill cheese
Pairing: Toast of the Town

Cheese Board 25 (V)

Five cheeses, fresh fruit, baguette

Charcuterie Plate 30

Three cheeses, selection of cured meats, fresh fruit, baguette
Gluten free crackers available

*Desserts are made in house. Ask your server for the selection.
Please inform us of any allergies or sensitivities.*

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa