

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 fries

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

Autumn Salad 18 ^v

Tomato purée, white beans, lentils. Seasonal
Vegetables, pine nuts, shaved Gunn's hill cheese

Pairing: Regent

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