

WINE GARDEN

LUNCH MENU

Soup 8
Daily creation

Oysters MP
Lemon, fresh horseradish, house mignonette
Pairing: Auxerrois

Sticky Pickled Duck Wings 17 (GF)
Honey + Szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad
Pairing: Riesling

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
Pairing: Cabernet Franc Reserve

Lake Erie Yellow Perch 21
Panko, tartar, coleslaw, house frites
Gluten free, sautéed
Pairing: Riesling

Coconut Curry Mussels 19
PEI blue mussels, coconut cream, cilantro,
basil, house flatbread
Gluten free, no flatbread
Pairing: Pinot Gris

Quiche 17 (V)
Daily creation, arugula pickled fennel salad
Pairing: Rosé

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

