

WINE GARDEN

LUNCH MENU

Soup 8

Daily creation

Oysters MP

Lemon, fresh horseradish, house mignonette

Pairing: Auxerrois

Sticky Pickled Duck Wings 15 ^{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 frites

Gluten free bun available \$1.50

Pairing: Cabernet Franc Reserve

Biscuit Sandwich 17

Housemade peameal, Liz's buttermilk biscuit,
maple + cheddar fondue, arugula + pickled apple salad

Gluten free bun available \$1.50

Pairing: Chardonnay

Lake Erie Yellow Perch 21

Panko, tartar, coleslaw, house frites

Gluten free, sautéed

Pairing: Riesling

Risotto 18 ^{GF} ^V

Wild mushrooms, sweet peas, horseradish,
whipped fresh cheese

Pairing: Pinot Noir

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

