

# 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 frites  
Gluten free bun available \$1.50  
\*may contain traces of pink inside when fully cooked  
Pairing: Cabernet Franc Reserve

**Lake Erie Yellow Perch 21**  
Panko, tartar, coleslaw, house frites  
Can be gluten free/sautéed  
Pairing: Riesling

**Jerk Lambwich 18**  
Wild ramp labneh, tamarind chutney, arugula,  
mint, house pickles, brioche bun, house BBQ chips  
Pairing: Regent

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

**Summer Salad 17** (V)  
Tomato braised couscous, goat cheese mousse, chimichurri,  
charred vegetables, fried chickpeas, pickled haskaps, candied pecans  
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

