

# 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 <sup>GF</sup>

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 <sup>v</sup>

Daily creation, arugula pickled fennel salad

Pairing: Rosé

### Winter Salad 16 <sup>v</sup>

Farro, pickled cranberries, goat cheese, arugula,  
Roasted pecans, fig vinaigrette

Pairing: Pinot Gris

### Cheese Board 25 <sup>v</sup>

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