



### **Main**

Beef Brisket  
**\$10**

Pulled Pork  
**\$10**

Icewine Smoked Chicken  
**\$10**

Smoked St. David's Peppers | Norfolk Mushrooms  
with Smoked Tofu  
(Vegan, Gluten Free)  
**\$10**

### **Add a Side**

Inniskillin "House Salad"  
Baby greens | Icewine vinaigrette  
(Vegan, Gluten Free)  
**\$3.5**

South West Bean Salad  
Lime dressing | Quiet Acres vegetables | Cilantro  
(Vegan, Gluten Free)  
**\$3.5**

Macaroni Salad  
Aged cheddar and ranch dressing | Green onion |  
Celery  
(Vegetarian)  
**\$3.5**

House Cut Fries  
(Vegan, Gluten Free)  
**\$3.5**

*Plus applicable tax*

### **Poutine**

Classic Poutine  
Smoked chicken gravy | Ontario cheddar curds  
**\$7**

Smoked Brisket Poutine  
Smoked chicken gravy | Ontario cheddar curds  
**\$10**

Smoked Pulled Pork Poutine  
Smoked chicken gravy | Ontario cheddar curds  
**\$10**

Icewine Smoked Chicken Poutine  
Smoked chicken gravy | Ontario cheddar curds  
**\$10**

Smoked St. David's Peppers with Norfolk Mushrooms  
Poutine  
Potato Gravy | Ontario Cheddar Curds  
(Vegetarian, Gluten Free)  
**\$10**

### **Shared Plate**

6 Canadian Oysters | Icewine inspired Condiments  
**\$15**

Selection of Canadian Cheeses | Dried Fruit |  
Local Honey  
**\$15**

### **Dessert**

Inniskillin Ice Cream Sandwich  
Double chocolate brownie | Vanilla ice cream |  
Cabernet franc syrup (non-alcoholic)  
**\$7.5**

*Plus applicable tax*