

BITES

Brussels Salad \$15

Shaved Brussels Sprouts, Shaved Red Cabbage, Toasted Pine Nuts, Fresh + Dried Cranberries, Jalapeño Lime Dressing, Cured Yolks

Butternut Squash & Apple Focaccia \$14

Roasted Butternut Squash + Green Apple, Sage Streusel, Smoked Honey Whipped Butter

Poblano Crab Dip \$22

Warm, Blistered Poblano + Crab Dip, House Chili Crisp, Shallot + Sumac Buttered Naan

Honey Miso Lamb Ribs \$24

Slow-Smoked Lamb Ribs, Cilantro Sauce, Peanut Crumb

Pate + Toast \$20

Chicken Liver Pate, Sour Cherry Onion Jam, Chai Pickled Grapes, Smoked Mustard Peanut Crumb, Toast

Bang Bang Shrimp \$24

Marinated Shrimp, Bang Bang Sauce, Scallions, Peanuts

Spring Roll Salad \$20

Vermicelli Rice Noodles, Red Cabbage, Cucumber, Sesame, Pickled Carrot + Ginger, Cilantro, Red Curry Coconut Dressing, Cashews

Chowder \$16

New England Style Smoked Clam Chowder, Firecracker Saltines

HANDHELDS

Ginger Banh Mi \$18

Orange Ginger Brined Pork, Maggi Mayo, Mint, Cucumber, Pickled Onion + Carrot, Cilantro, Peanut Crumb

Tuna Melt \$18

Old Cheddar, Tuna, Pickled Onion, Watercress, Everything Sourdough

Fior Di Latte + Peppers

Roasted Poblanos, Fior Di Latte, Parmesan, Cranberry + Onion Relish, Arugula + Mint Salad, Focaccia

HARVEST PLATES

Cheese \$26

3 Canadian Cheeses, House Preserves, Fermented Hot Honey, Toasts, Fresh + Dried Fruits, Roasted Nuts, House Pickles

Charcuterie \$33

3 Cured Meats, House Pickles, Mustard, Olives, Canadian Cheeses, Chicken Pate, Nuts, Fruit & Vegetable Fare, Crostini

Mezze \$30

Marinated Tomatoes + Peppers, Roasted Garlic, Hummus, Muhammara, Olives, Naan + Toasts, Vegetable Fare, Pickles, Falafel

SWEETS

Meritage Cake \$14

Cardamom Meritage Syrup, Whipped Ricotta, Pistachios, Stewed Plums

WINE NOTES

‘23 Grand Reserve Pinot Grigio – Perfumed/Stony/Oily

Crunchy green apple, fleshy stone fruit, wet gravel, orange blossom.

‘23 Grand Reserve Riesling – Zesty/Chalky/Floral

From our Talon Ridge Vineyard. Lemon zest, lime cordial, red apple core, honeycomb, petrol, chalk, jasmine.

‘24 Grand Reserve Sauvignon Blanc – Zesty/Herbal/Tropical

Lemon grass, canned pineapple, papaya, crushed passion fruit seeds, snap pea.

‘24 Grand Reserve White Meritage – Rich/Oily/Waxy

Lanolin, lemon zest, quince, wet stone, vanilla bean.

‘24 Grand Reserve Gewurztraminer – Floral/Perfume/Spicy

Lychee, grapefruit, Turkish delight, rosewater, coriander, nutmeg.

‘23 Grand Reserve Chardonnay – Rich/Creamy/Elegant

Lemon curd, whipped butter, apricot, toasted sesame seed, vanilla bean, tangerine.

‘22 Grand Reserve Pinot Noir – Silky/Rich/Elegant

Black cherry, cranberry, dried rose petal, dark plum, wet earth, dried herbs.

‘22 Grand Reserve Red Meritage - Savoury/Herbal/Concentrated

Red licorice, graphite, mulberries, cocoa, mint, mocha, dried herbs.

‘22 Grand Reserve Cabernet Sauvignon - Chewy/Minty/Fresh

Cassis, lilac, mint, black licorice, black currant, cedar, vanilla.

‘22 Grand Reserve Merlot - Jammy/Round/Fleshy

Plum, black raspberry, red currant, bramble, wet earth.

‘22 Grand Reserve Shiraz - Meaty/Perfumed/Peppery

White pepper, violets, blueberry, bacon fat, chocolate, cherry cola.

‘18 Entourage Brut - Rich/Toasty/Crisp

Lemon curd, marmalade, apricot, phyllo pastry, brioche.

‘17 Entourage Blanc de Blanc - Zesty/Crisp/Mineral

Crunchy green apple, lemon zest, toasted almonds, Asian pear, wet stone.

‘18 Entourage Sparkling Rose - Floral/Candied/Creamy

Dried rose petals, red apple skin, strawberries and cream, Swedish berries.

‘20 Entourage Sparkling Merlot - Concentrated/Powerful

Cherry cola, coca powder, blueberry, sage, cedar, vanilla.