

# SHARED

## **CHARCUTERIE - 28**

House Cured Meats, Terrine, Rillettes,  
Pickled Vegetables, Beer Mustard

## **ARTISANAL CHEESE - 28**

Canadian Selection, Candied Nuts, Cellar Preserves

## **OYSTERS - 6 pcs - 20**

On The ½ Shell, Traditional Garnishes

## **SOURDOUGH BREAD - 8**

Olive Oil & Balsamic, Olive Tapenade, Ricotta

---

# A LA CARTE MENU

## APPETIZERS

### **SOUP OF THE DAY - 14**

### **BEEF CARPACCIO- 16**

Compressed Watermelon, Miso, Pickled Rind,  
Hazelnut Praline, Le Cendrillon

### **PORK SCRAPPLE - 18**

Sunny Egg, Honey Emulsion, Fennel, Radish,  
East Coast Pickles

### **ONTARIO SHRIMP CEVICHE - 20**

Candied Chillies, Smoked Pineapple,  
Guacamole, Pancetta, Ontario Watercress

## MAINS

### **FOGO ISLAND COD - 36**

Fingerlings, Remoulade, Rapini, Beef Tongue Jus

### **DUCK CONFIT- 36**

Smashed Rutabaga, Bacon, Dino Kale,  
Onion Marmalade, Cranberry Jus

### **BEEF TENDERLOIN - 50**

Braised Short Rib Pierogi, Kohlrabi Purée,  
Niagara Mushrooms, Bourbon Sauerkraut, Jus

### **RICOTTA TORTELLINI - 34**

Beet Relish, Rye Crumb, Soubise, Edamame,  
Fermented Carrot, Cow Tomme

# the Restaurant

## 5 COURSE CHEF'S CREATIVE MENU

**MENU - 90**

**WINE - Classic - 45** (comp for wine club members)

- Reserve - 65 (\$20 for wine club members)

This menu is created daily by our team of chefs, to showcase seasonal ingredients sourced from local farms and foragers. Wine pairings are selected through collaboration with our chefs and our estate wine professionals.

We are very proud of this menu and we welcome you to join us in our culinary adventure.



**V I N E L A N D**  
ESTATES WINERY

**Justin Downes**  
Executive Chef

**Steve Glintz**  
Chef de Cuisine

**George Ward**  
Chef de Cuisine

**Adam Prentice**  
Sous Chef

[www.vineland.com](http://www.vineland.com)

Please inform your server of any food allergies.

An automatic gratuity of 18% will be added to tables of 8 or more guests.

Chef may modify items based on availability.