

# SHARED

## **CHARCUTERIE - 28**

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

## **ARTISANAL CHEESE - 28**

Canadian Selection, Candied Nuts, Cellar Preserves

## **YELLOWFIN TUNA CEVICHE - 28**

Orange, Guacamole, Crisp Yucca, Pickled Jalapeno's, Miso

## **SOURDOUGH BREAD - 8**

Olive Oil & Balsamic, Olive Tapenade, Ricotta

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# A LA CARTE MENU

## APPETIZERS

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

### **GRILLED CALAMARI - 18**

Baba Ghanoush, Za'atar Aioli,  
Tabbouleh, Fried Chickpeas

### **BITTER GREENS SALAD - 18**

Beef Tongue Pastrami, Hen's Egg,  
Niagara Gold, Easter Egg Radish

### **5 SPICE PORK BELLY - 18**

Green Papaya, Chilled Mussels,  
Toasted Peanuts, Compressed Watermelon

## MAINS

### **GRILLED FLANK STEAK - 50**

Seared Foie Gras, Smoked Onion Emulsion,  
Frites, Charred Corn Succotash

### **DUCK CONFIT - 36**

Strawberry, Madagascar Peppercorns,  
Roasted Fennel Purée, Rich's Greens, Bourbon Onion Jam

### **LAKE ERIE PICKEREL - 40**

Romesco, Chorizo, Green Tomato Chutney, Garlic Beans

### **HAND ROLLED GNOCCHI - 34**

Bleu d'Elizabeth, Niagara Mushrooms,  
Dried Olive, Candied Chilies

# 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

**Jason Bilkszto**  
Sous Chef

**George Ward**  
Executive Chef

**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.