

Entourage

Room

Flight Bites

Seasonal small plates designed to highlight the harmony between food and wine.

SCALLION + SESAME FOCACCIA	\$ 1 4
Grilled Scallion, Tahini + Sesame Focaccia with Whipped Umami Butter	
BITTERBALLEN	\$ 1 8
Dutch Fried Pork Meatballs, Nettle Gouda Sauce, Pickled Mustard seed	
ASPARAGUS + GRAPEFRUIT	\$ 1 6
Asparagus, Yogurt Cheese, Pink Grapefruit, Arugula, Watercress, Prosciutto Vanilla Citrus Vinaigrette	
MUSHROOM CRUNCH PIE	\$ 2 2
Roasted Maitake + Leeks, Torched Feta, Phyllo, Fermented Hot Honey	
SPINACH DIP	\$ 1 8
Creamed Spinach, Caramelized Onions + Pine Nuts, Cured Yolk + Warm Naan	
TUNA CEVICHE	\$ 2 4
Ahi Tuna, Cucumber, Charred Spring onion + Ginger Sauce, Peas + Cowboy Candy, Urfa Pepper, Tortillas	

Vintner's Handhelds

EGGPLANT ROLL	\$ 1 6
Roasted brown "butter" Eggplant, Charred Scallion Ginger Mayo, Celery Radish + Pine Nut, Roll	
SHAWARMA MEATLOAF	\$ 1 9
Lamb "Shawarma" Meatloaf, Caramelized Onions, Pomegranate Yogurt Parsley + Mint, Naan	
TURKEY SANDWICH	\$ 1 8
Smoked Turkey, Green Goddess, Alfalfa + Arugula, Smoked Cheddar Green Apple, Everything Sourdough	

Harvest Plates

CHARCUTERIE	\$ 3 3
Selection of 3 Cured Meats, House Pickles, Mustard, Olives, Canadian Cheeses, Chicken Pate, Nuts, Vegetable Fare, Toasts	
UPPER CANADA CHEESE BOARD	\$ 2 8
Niagara Gold, Heritage Cheddar, Nosey Goat, Maple Smoked Comfort House Preserves, Fermented Hot Honey, Toasts, Fresh + Dried Fruits Roasted Nuts, House Pickles	

<i>Vintner's Choice Pairings</i>	\$ 2 5
Hand-selected wines thoughtfully paired with Upper Canada Cheeses.	

- Niagara Gold — Entourage Sparkling Rosé
- Heritage Cheddar — Grand Reserve White Meritage
- Nosey Goat — Grand Reserve Pinot Noir
- Maple Smoked Comfort Cream — Grand Reserve Shiraz

Entourage

Room

Flight Bites

Seasonal small plates designed to highlight the harmony between food and wine.

SCALLION + SESAME FOCACCIA	\$ 1 4
Grilled Scallion, Tahini + Sesame Focaccia with Whipped Umami Butter	
BITTERBALLEN	\$ 1 8
Dutch Fried Pork Meatballs, Nettle Gouda Sauce, Pickled Mustard seed	
ASPARAGUS + GRAPEFRUIT	\$ 1 6
Asparagus, Yogurt Cheese, Pink Grapefruit, Arugula, Watercress, Prosciutto Vanilla Citrus Vinaigrette	
MUSHROOM CRUNCH PIE	\$ 2 2
Roasted Maitake + Leeks, Torched Feta, Phyllo, Fermented Hot Honey	
SPINACH DIP	\$ 1 8
Creamed Spinach, Caramelized Onions + Pine Nuts, Cured Yolk + Warm Naan	
TUNA CEVICHE	\$ 2 4
Ahi Tuna, Cucumber, Charred Spring onion + Ginger Sauce, Peas + Cowboy Candy, Urfa Pepper, Tortillas	

Vintner's Handhelds

EGGPLANT ROLL	\$ 1 6
Roasted brown "butter" Eggplant, Charred Scallion Ginger Mayo, Celery Radish + Pine Nut, Roll	
SHAWARMA MEATLOAF	\$ 1 9
Lamb "Shawarma" Meatloaf, Caramelized Onions, Pomegranate Yogurt Parsley + Mint, Naan	
TURKEY SANDWICH	\$ 1 8
Smoked Turkey, Green Goddess, Alfalfa + Arugula, Smoked Cheddar Green Apple, Everything Sourdough	

Harvest Plates

CHARCUTERIE	\$ 3 3
Selection of 3 Cured Meats, House Pickles, Mustard, Olives, Canadian Cheeses, Chicken Pate, Nuts, Vegetable Fare, Toasts	
UPPER CANADA CHEESE BOARD	\$ 2 8
Niagara Gold, Heritage Cheddar, Nosey Goat, Maple Smoked Comfort House Preserves, Fermented Hot Honey, Toasts, Fresh + Dried Fruits Roasted Nuts, House Pickles	

<i>Vintner's Choice Pairings</i>	\$ 2 5
Hand-selected wines thoughtfully paired with Upper Canada Cheeses.	

- Niagara Gold — Entourage Sparkling Rosé
- Heritage Cheddar — Grand Reserve White Meritage
- Nosey Goat — Grand Reserve Pinot Noir
- Maple Smoked Comfort Cream — Grand Reserve Shiraz