

in your glass

at your table



CIDER 16oz can \$9.
Locally crafted with fruit grown by the Ardiels for over 100 years

Big John Hopped Cider
floral hop aromas, citrus, crisp/dry

Ardiel Dry Cider
vibrant fresh apples, clean dry finish

Victoria Pear Cider
elegant, delicious, delicate flavours

WINE 5oz glass \$11
Grown & crafted in the Blue Mountains

- WHITE -

Notty Bay Blanc
vibrant, green melon, grassy, citrus

L'Acadie Blanc 2019
floral, spicy aroma, honeysuckle

- ROSÉ -

Notty Bay Rosé
red fruits with balanced acidity, delicate grippy tannins

- RED -

Marquette 2019
red fruit flavours, hint of spice

Maréchal Foch 2017
black fruit flavours, toasted oak

DESSERT WINE 3oz glass \$11

Vidal Frozen on the Vine
honey, apricot, peach & pear

Ida Red Frozen to the Core
intense apple with spice & honey

WILD & INSPIRED 5oz glass \$13.

Niagara grown & wild fermented in the Blue Mountains

Riesling Niagara Peninsula 2017
grapefruit, peach, apricot & tangerine zest

Chardonnay Cuvée Niagara Peninsula 2017
lively acidity, tight minerality, toasted oak

Pinot Noir Wismer Cuesta 2018
black cherry, cedar, red currant

Cabernet Franc Wismer Wingfield 2017
black currant, blackberries, smoke & oak

MAKE IT A FLIGHT 8oz total

Best of Georgian Bay \$16
Notty Bay Blanc, L'Acadie Blanc, Marquette, Maréchal Foch

The Wild & Inspired \$18
Riesling, Chardonnay, Pinot Noir, Cabernet Franc

Apples & Pears \$14
Big John Hopped, Ardiel Dry, Victoria Pear, Ida Red Frozen to the Core



WINEMAKER'S PLATTER \$26

Selection of 3 locally sourced artisanal cheeses, 2 cured meats, housemade preserves & accoutrements

FRUIT & CHEESE PLATTER \$24

Selection of 4 locally sourced artisanal cheeses, fresh seasonal fruit, housemade preserves & accoutrements

ON THE SWEET SIDE PLATTER \$28

Triple cream brie, aged gouda drizzled with local honey, housemade lemon curd with lady fingers, fresh fruit, chocolate wafers, yogurt & dark chocolate covered fruit, housemade jelly & chutneys, & GHV wine drops

*Suggested Pairing: 2017 Wild & Inspired Chardonnay
OR 2017 Wild & Inspired Cabernet Franc*

ARTICHOKE DIP \$16

Housemade with artichoke, spinach, spices & combination of mozzarella and parmesan. Served with crackers, crostini & housemade gougère

Suggested Pairing: Big John Hopped Cider

VINEYARD SALSA \$14

Housemade with tomato, green pepper, onion, jalapeno, black beans, corn & spices. Served with kettle cooked chips.

Suggested Pairing: 2020 Notty Bay Rosé

SMOKED MEAT SANDWICH \$22

Smoked meat, grainy dijon mustard, swiss cheese on a bed of Thornbury Bakery rye bread. Served with your choice of housemade apple dill slaw or kettle cooked chips.

Suggested Pairing: 2017 Maréchal Foch

MEDITERRANEAN PANINI \$20

Roasted red pepper, kalamata olive, artichoke, red onion, feta cheese & garlic hummus on a Thornbury Bakery sourdough panini. Served with your choice of housemade apple dill slaw or kettle cooked chips.

*Suggested Pairing: 2017 Notty Bay Blanc OR
2020 Notty Bay Rosé*

THE WINE & CHEESE \$20

A heavenly melt of cheeses with caramelized red onion, garlic and a red & white wine reduction on Thornbury Bakery sourdough panini.

Served with your choice of housemade apple dill slaw or kettle cooked chips.

Suggested Pairing: 2019 Marquette OR 2017 Chardonnay