



PELEE ISLAND
winery

The Charcuterie Box \$36

Selection of artisanal cured meats and delectable cheese, pickled favourites, hummus, marinated olives, spiced pecans, dried fruit & warmed Focaccia
Pair with a Pinot Grigio or a Pinot Noir

Fresh Burrata \$21

Fresh Burrata cheese, green tomato relish, balsamic reduction, spiced pecan crumble & warm garlic flatbread.
Pair with our Lighthouse Riesling

Smoked “Charcuterie” \$37

Cold smoked salmon, smoked sausage, grainy mustard, dill crema, green tomato chutney, pickled favourites, smoked gouda, smoked cheddar, canapes
Pair with Lighthouse Sauvignon Blanc or Cabernet Franc

Trzesniewski Duo \$14

Two pieces of open-faced, toasted dark rye bread topped with:
1. egg salad, cornichons, pickled radish & greens
2. Smoked salmon, dill crema & pickled onion
Pair with Chardonnay or LOLA Sparkling Rosé

Baked Flatbreads

Roasted Apple + Blue Flatbread..... \$19

Roasted apples, blue cheese on baked flatbread. Finished with garlic infused olive oil, fresh arugula & prosciutto.
Pair with LOLA Pinot Grigio or LOLA Cabernet Franc Cabernet Sauvignon

Carne Flatbread..... \$19

Roasted tomato & pepper relish, salami & basil ricotta baked flatbread. Finished with fresh arugula & prosciutto.
Pair with Chardonnay or Pinot Noir

Caprese Flatbread \$19

Garlic infused olive oil, sliced local tomato & fresh mozzarella on baked flatbread. Finished with fresh basil & balsamic reduction
Pair with Lighthouse Riesling or LOLA Cabernet Franc Rosé

Sides and Add-Ons

Roasted Garlic Hummus	\$5
Marinated Olives.....	\$5
Warmed Flatbread	\$5
Warmed Focaccia	\$5
Baked Focaccia with Olive Oil & Sea Salt.....	\$5

Please make sure to note all allergies or dietary concerns at the time of ordering



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Tour Bus Lunch Options

Focaccia Sandwiches

All paninis served with side homestyle potato salad.

**House Made Homestyle Egg Salad
with Fresh Arugula \$18**

Suggested Pairing - LOLA Pinot Grigio

**Smoked Salmon, Dill Crema, Pickled Onion,
Tomato & Fresh Arugula \$18**

Suggested Pairing - LOLA Sparkling Rosé

**Cured Italian with Assorted Italian Meats, Fresh Tomato,
Arugula & Creamy Balsamic Aioli \$18**

Suggested Pairing - LOLA Cabernet Franc Cabernet Sauvignon

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