

SHAREABLES

These items are meant to share between 2-3 people.

CHARCUTERIE BOARD \$37.00

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 Pinot Noir

SMOKED CHARCUTERIE BOARD \$37.00

Smoked sausage, selection of cured meats and delectable cheeses, grainy mustard, onion chutney, pickled favorites, spiced pecans & toasted ciabatta.

Pair with a Sauvignon Blanc or Cabernet Franc

FRESH BURRATA \$24.00

Fresh burrata cheese, onion chutney, roasted red peppers, balsamic reduction, spiced pecan crumble & warm garlic flatbread.

Pair with a Riesling

BREAD AND CHEESE \$18.00

Half a baguette served with your choice of smoked cheddar, gouda, or gruyere and balsamic reduction.

Pair with a Chardonnay or Cabernet Sauvignon

FLATBREADS

ROASTED APPLE & BLUE CHEESE FLATBREAD \$20.00

Roasted apples, blue cheese on baked flatbread. Finished with garlic infused olive oil, fresh arugula & prosciutto.

Pair with a Pinot Grigio or Cabernet Franc/Sauvignon

** Taxes are included.*




PELEE ISLAND
SINCE WINERY 1865

CARNE FLATBREAD \$20.00

Tomato sauce, salami, and mozzarella baked on flatbread. Finished with fresh arugula, prosciutto, and balsamic glaze.

Pair with a Chardonnay or Pinot Noir

CAPRESE FLATBREAD \$20.00

Garlic infused olive oil, sliced tomato, and mozzarella on baked flatbread. Finished with basil.

Pair with Riesling or Cabernet Franc Rose

SANDWICHES

Served toasted at your request, with kettle chips our house made roasted red pepper dip

CURED ITALIAN SANDWICH \$18.00

Pair with Cabernet Franc or Cabernet Sauvignon

HOMESTYLE EGG SALAD SANDWICH \$18.00

Pair with Pinot Grigio

SIDES

Served individually or create your own pairings

BALSAMIC BREAD DIP \$5.00

ROASTED GARLIC HUMMUS \$5.00

MARINATED OLIVES \$5.00

WARMED FLATBREAD \$5.00

WARMED FOCACCIA \$5.00

BAKED FOCACCIA WITH OLIVE OIL AND SEA SALT \$5.00

** Taxes are included.*

