

## *Appetizers*

*Bibb Lettuce, Sourdough Croutons, Crisp Bacon, Buttermilk Dressing, Toscano*

10 -

*Summer Salad, Niagara Stone Fruit, Roasted Red Peppers, Rick's Radish, Red Wine Vinaigrette*

10 -

*Roasted St. David's Pepper Bisque, Grilled Jumbo Prawn, Sweet Crème Fraîche*

12 -

*Steamed PEI Mussels, Roasted Garlic, Pork Jowl, Candied Apples, Rich Cream*

14 -

*House Made Fettuccine, Slow Braised Wild Boar Sugo, Truffled Mushrooms, 5th Town Fellowship*

14 -

*Upper Canada Ricotta Gnocchi, Sous-Vide Pearl Onions, Roasted Tomatoes, Double Smoked Bacon Cream*

14 -

## *Mains*

*Vintners Platter, House Made Terrine, Cured Meats, Smoked Salmon, Cheese, Pickled Vegetables*

18 -

*Vineland Classic Bouillabaisse, Tomato & Saffron Cream, Seared Fruits De Mer*

17 -

*Roasted Pork Loin Sandwich, Oven Roasted Tomato Chutney, Guernsey Girl, Fingerling Potato Salad*

18 -

*Cumbrae Sirloin Burger, Double Smoked Bacon, Pickled Zucchini, Frites, Heirloom Ketchup*

20 -

*Pan Seared Smoked Trout, Spiced Heirloom Tomato Succotash, Nappa Cabbage, Chipotle Aioli*

18 -

*Braised Duck Leg, Confit Fingerlings, Roasted Roots, Smerek's Plum Conserve*

24 -

**Justin Downes**

Executive Chef

[vineland.com](http://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.

# V I N E L A N D

ESTATES WINERY

*The Restaurant*

