



# DAILY MENU

## ANTIPASTO

### Salumi board

Selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with Legacy Viogner Marsanne Rousanne \$12 or Redhead Pinot Noir \$10

\$31

### Antipasto Mista *vegetarian*

Marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with Estate Vidal \$14 or Whip'd Red \$8

\$27

### Mista board

Selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with Bock Chardonnay \$14 or Lowry Pinot Noir \$12

\$31

### Cheese Board - \$32

Selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini  
Best paired with Estate Chardonnay Musqué \$14 or Bistro \$12

## SMALL PLATES

### Estate focaccia

Estate olive oil, fleur de sel, la bomba  
Best paired with Estate Chardonnay \$14 or Hubel Grapes Gamay Noir Oaked \$15

\$9

### Orecchiette Salsiccia

Fennel sausage, chilies, rapini, parmigiana  
Best paired with Meritage \$15 or Estate Riesling \$14

\$18

### Polenta Tartufo

Local toasted mushrooms, creamy cheddar polenta, charred corn, herbs, pecorino  
Best paired with Sogno Unoaked Chardonnay \$12 or Estate Pinot Noir \$14

\$11

### Branzino Puttanesca

Tomatoes, cracked olives, capers, herb broth, petite salad  
Best paired with Lepp Riesling \$12 or Redhead Pinot Noir \$10

\$19

### Warm Olives

Marinated mixed olives, Crostini  
Best paired with Sauvignon Blanc \$12 or Parke Pinot Noir \$12

\$12

### Gnocchi Verde

Basil pesto, peas, pecorino  
Best paired with Bock Chardonnay \$14 or Old Vines Cabernet Sauvignon \$18

\$15

### Polpette 3 pcs

Beef & pork meatballs, sugo, parmigiana  
Best paired with Lepp Merlot \$14 or Sogno Unoaked Chardonnay \$12

\$15

### Filei Bolognese

Meat ragu, parsley, parmigiana  
Best paired with Mr. A Red \$22 or Grower's Series Oaked Chardonnay \$12

\$18

### Brussel Sprouts Fritto & Pancetta

Cornmeal, flour dredge & fried, shaved house pancetta, parmigiano, herb aioli  
Best paired with Foxcroft Riesling \$14 or Parke Pinot Noir \$12

\$15

### Chicken Parmigiana

Fried chicken breast, Ontario mozzarella, petite raw salad, chipotle aioli  
Best paired with Cabernets \$14 or Sogno Unoaked Chardonnay \$12

\$17

### Steamed Mussels

White beans, tomatoes, fennel, herbs, spicy broth  
Best paired with Lepp Wagg Cabernet Franc \$14 or Estate Chardonnay Musque \$14

\$17

### Risotto Di Mais

Corn, mascarpone, spinach, parmigiana  
Best paired with Estate Vidal Orange \$12 or Huebel Grapes Gamay Noir Oaked \$15

\$15

### Whipped Herb Ricotta Platter

Grilled focaccia, calabrese vegetables, Estate creamed honey & olive oil, fleur de sel  
Best paired with Foxcroft Chardonnay \$14 or Estate Pinot Noir \$12

\$27

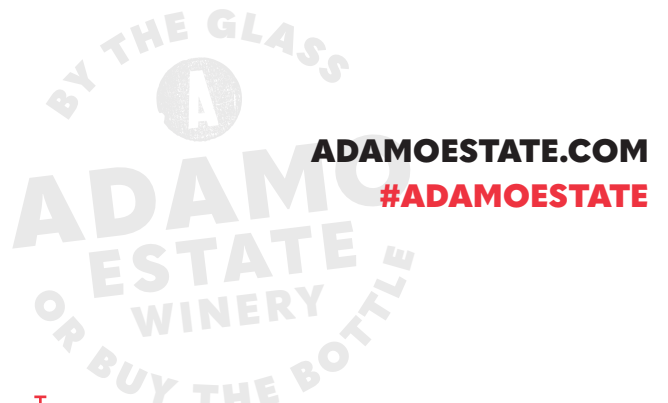
### Prosciutto Crostone

Toasted rosemary bread, herb ricotta, prosciutto di parma, arugula, parmigiano  
Best paired with Estate Vidal \$14 or Bistro \$12

\$13



# DAILY MENU



<b>WHITE</b>	<b>5oz</b>	<b>btl</b>
2019 Lepp Riesling	\$12.00	\$29.95
2022 Foxcroft Riesling	\$12.00	\$31.00
2022 Estate Riesling	\$14.00	\$40.50
2019 Estate Vidal	\$14.00	\$29.95
2022 Sogno Unoaked Chardonnay	\$12.00	\$29.95
2020 Growers Series Chardonnay	\$12.00	\$29.95
2018 Foxcroft Chardonnay	\$14.00	\$40.95
2019 Estate Chardonnay	\$14.00	\$42.50
2022 Estate Chardonnay Musqué	\$14.00	\$40.50
2019 Legacy Viognier Marsanne-Roussanne	\$12.00	\$31.00
2018 Bock Chardonnay	\$14.00	\$40.95
2021 Whip'd White	\$8.00	\$24.95
2022 Legacy Vidal Orange Wine	\$12.00	\$37.50
2022 Sauvignon Blanc	\$12.00	\$30.00
<b>ROSÉ</b>		
2022 Underdog Rosé	\$10.00	\$26.95
2021 Kirby Gamay Rosé	\$10.00	\$29.25
2022 Estate Rosé	\$12.00	\$32.50
<b>RED</b>		
2021 Bistro	\$12.00	\$32.50
2020 Redhead Pinot Noir	\$10.00	\$29.50
2018 Parke Pinot Noir	\$12.00	\$40.95
2021 Estate Pinot Noir	\$14.00	\$42.50
2018 Lowrey Pinot Noir	\$12.00	\$40.95
2017 Huebel Grape Estates Gamay Noir Oaked Reserve	\$15.00	\$55.00
2019 Lepp Merlot	\$14.00	\$47.95
2019 Cabernets	\$14.00	\$44.50
2019 Lepp Wagg Cabernet Franc	\$14.00	\$45.95
2018 Foxcroft Cabernet Franc	\$15.00	\$60.00
2019 Whip'd Red	\$8.00	\$24.95
		<b>pitcher</b>
Estate Sangria <i>serves 2-4 people</i>		\$30.00
<b>SPARKLING</b>		
2021 Legacy Pét-Nat Pinot Blanc	\$12.00	\$33.00
2017 Blanc de Blanc	\$15.00	\$62.00
2018 Blanc de Noir	\$15.00	\$62.00
2022 Frizzante Rosé	\$12.00	\$31.95
2021 Gamay Noir Pét-Nat	\$12.00	\$32.00
<b>DESSERT WINES</b>		
2019 Muscat Dessert Wine	\$12.00	\$58.00
2021 Vidal Dessert Wine	\$12.00	\$60.00
2019 Riesling Ice Wine	\$14.00	\$68.00
2019 Appassimento Old Vines	\$22.00	\$108.00
<b>PREMIUM WINES</b>		
2017 Meritage Reserve Bock Vineyard	\$19.00	\$78.00
2018 Meritage	\$15.00	\$63.00
2017 Mr. A Red	\$22.00	\$130.00
2017 Edgerock Merlot	\$18.00	\$75.00
2017 Lenko Old Vines Cabernet Sauvignon	\$18.00	\$75.00

## FLIGHT OF 2 TASTING

2oz PER WINE TASTING | SELECT 2 PER TIER  
\* selection limited to 4 wines per table

### PLAYFUL SERIES \$15

- 2022 Sogno Unoaked Chardonnay
- 2021 Whip'd White
- 2020 Grower's Oaked Chardonnay
- 2019 Whip'd Red
- 2020 Redhead Pinot Noir
- 2022 Underdog Rosé
- 2021 Kirby Gamay Rosé
- 2022 Frizzante Rosé
- 2021 Gamay Pét-Nat
- 2022 Sauvignon Blanc
- 2021 Bistro

### GROWER'S SERIES \$17

- 2021 Legacy Pét-Nat Pinot Blanc
- 2019 Lepp Riesling
- 2022 Estate Riesling
- 2022 Foxcroft Riesling
- 2019 Estate Vidal
- 2019 Estate Chardonnay
- 2021 Estate Pinot Noir
- 2018 Lowrey Pinot Noir
- 2019 Foxcroft Oaked Chardonnay
- 2022 Estate Rosé
- 2019 Legacy Viognier Marsanne-Roussanne
- 2018 Parke Pinot Noir
- 2017 Gamay Noir Oaked Reserve
- 2019 Lepp Merlot
- 2019 Cabernets
- 2022 Estate Chardonnay Musqué
- 2018 Bock Chardonnay
- 2019 Lepp Wagg Cabernet Franc
- 2022 Legacy Vidal Orange Wine
- 2018 Foxcroft Cabernet Franc

### ARTIST SERIES \$20

- 2018 Meritage
- 2019 Muscat Appassimento Dessert Wine
- 2019 Riesling Icewine
- 2017 Bock Meritage Reserve
- 2017 Edgerock Merlot Reserve
- 2017 Mr. A
- 2017 Old Vines Cabernet Sauvignon
- 2019 Lenko Old Vines Cabernet Sauvignon Appassimento

VINTAGES ARE SUBJECT TO AVAILABILITY

Ask us about our wine club!  
**CHOOSE YOUR**

