



DAILY MENU

ANTIPASTO

Salumi board \$31
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

Mista board \$31
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

Antipasto Mista *vegetarian* \$27
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

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 \$9
Estate olive oil, fleur de sel, la bomba
Best paired with Estate Chardonnay \$14 or Hubel Grapes Gamay Noir Oaked \$15

Polenta Tartufo \$11
Local toasted mushrooms, creamy cheddar polenta, charred corn, herbs, pecorino
Best paired with Sogno Unoaked Chardonnay \$12 or Estate Pinot Noir \$14

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

Polpetta 3 pcs \$15
Beef & pork meatballs, sugo, parmigiana
Best paired with Lepp Merlot \$14 or Sogno Unoaked Chardonnay \$12

Brussel Sprouts Fritto & Pancetta \$15
Cornmeal, flour dredge & fried, shaved house pancetta, parmigiano, herb aioli
Best paired with Foxcroft Riesling \$14 or Parke Pinot Noir \$12

Steamed Mussels \$16
White beans, tomatoes, fennel, herbs, spicy broth
Best paired with Lepp Wagg Cabernet Franc \$14 or Estate Chardonnay Musque \$14

Sunchoke & Parmesan Soup \$11
Grilled focaccia, Adamo Estate olive oil, toasted walnut | Best paired with Legacy Vigonier Marsanne-Roussanne \$12 or Edgerock Merlot \$18

Orecchiette Salsiccia \$18
Fennel sausage, chilies, rapini, parmigiana
Best paired with Meritage \$15 or Estate Riesling \$14

Branzino Puttanesca \$19
Tomatoes, cracked olives, capers, herb broth, petite salad
Best paired with Lepp Riesling \$12 or Redhead Pinot Noir \$10

Gnocchi Verde \$15
Basil pesto, peas, pecorino
Best paired with Bock Chardonnay \$14 or Old Vines Cabernet Sauvignon \$18

Filei Bolognese \$18
Meat ragu, parsley, parmigiana
Best paired with Mr. A Red \$22 or Grower's Series Oaked Chardonnay \$12

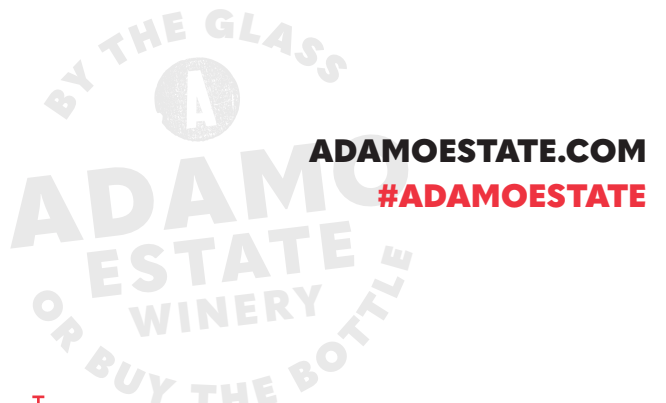
Chicken Caprese \$17
Oven baked chicken breast, Ontario buffalo mozzarella, tomato condimento, basil pesto, petite raw salad
Best paired with Legacy Pat-Nat Pinot Blanc \$12 or Lenko Old Vines Cabernets Sauvignon \$18

Squash Bruschetta \$11
Butternut squash, herb ricotta, baby arugula, toasted walnut, parmigiano
Best paired with Estate Vidal Orange \$12 or Gamay Noir Pet-Nat \$12

Risotto Di cavolo \$15
Green kale, whipped mascarpone, parmigiano Best paired with Bock Chardonnay \$14 or Foxcroft Cab Franc \$15



DAILY MENU



WHITE	5oz	btl
2019 Lepp Riesling	\$12.00	\$29.95
2022 Foxcroft Riesling	\$12.00	\$31.00
2022 Estate Riesling	\$14.00	\$40.50
2020 Estate Vidal	\$14.00	\$37.30
2023 Sogno Unoaked Chardonnay	\$12.00	\$30.95
2020 Growers Series Chardonnay	\$12.00	\$29.95
2019 Foxcroft Chardonnay	\$14.00	\$40.95
2019 Estate Chardonnay	\$14.00	\$42.50
2022 Estate Chardonnay Musqué	\$14.00	\$40.50
2020 Legacy Viognier Marsanne-Roussanne	\$12.00	\$31.00
2018 Bock Chardonnay	\$14.00	\$40.95
2021 Whip'd White	\$8.00	\$25.95
2022 Legacy Vidal Orange Wine	\$12.00	\$37.50
2022 Sauvignon Blanc	\$12.00	\$31.00
ROSÉ		
2023 Underdog Rosé	\$10.00	\$27.95
2021 Kirby Gamay Rosé	\$10.00	\$29.25
2022 Estate Rosé	\$12.00	\$32.50
RED		
2021 Bistro	\$12.00	\$32.50
2020 Redhead Pinot Noir	\$10.00	\$30.00
2018 Parke Pinot Noir	\$12.00	\$40.95
2021 Estate Pinot Noir	\$14.00	\$42.50
2018 Lowrey Pinot Noir	\$12.00	\$40.95
2019 Huebel Grape Estates Gamay Noir Oaked	\$15.00	\$39.95
2019 Lepp Merlot	\$14.00	\$47.95
2019 Cabernets Reserve	\$14.00	\$44.40
2019 Lepp Wagg Cabernet Franc	\$14.00	\$45.95
2018 Foxcroft Cabernet Franc	\$15.00	\$60.00
2019 Whip'd Red	\$8.00	\$25.95
		pitcher
Estate Sangria <i>serves 2-4 people</i>		\$30.00
SPARKLING		
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
2023 Frizzante	\$12.00	\$32.95
2023 Frizzante Rosé	\$12.00	\$32.95
2021 Gamay Noir Pét-Nat	\$12.00	\$32.00
DESSERT WINES		
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
PREMIUM WINES		
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

Vintages may change due to availability.

FLIGHT OF 2 TASTING

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

PLAYFUL SERIES \$15

- 2023 Sogno Unoaked Chardonnay
- 2021 Whip'd White
- 2020 Grower's Oaked Chardonnay
- 2019 Whip'd Red
- 2020 Redhead Pinot Noir
- 2023 Underdog Rosé
- 2021 Kirby Gamay Rosé
- 2023 Frizzante Rosé
- 2023 Frizzante
- 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
- 2020 Estate Vidal
- 2019 Estate Chardonnay
- 2021 Estate Pinot Noir
- 2018 Lowrey Pinot Noir
- 2019 Foxcroft Oaked Chardonnay
- 2022 Estate Rosé
- 2020 Legacy Viognier Marsanne-Roussanne
- 2018 Parke Pinot Noir
- 2019 Huebel Grape Estates Gamay Noir Oaked
- 2019 Lepp Merlot
- 2019 Cabernets Reserve
- 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 Edgerock Merlot Reserve
- 2021 Vidal Dessert Wine
- 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

