

# Salads & Starters



**DAILY SOUP \$6**

**BEET DUO SALAD \$11**  **GF**

mixed greens, golden and purple beets, candied walnuts, pickled red onions, chevre and dijon vinaigrette

**FEATURED SEASONAL SALAD** See our specials card for current offering

**CRAB CAKES \$12.95**

Handmade panko crusted crab cakes with mango chili salsa. 3 per order.

**ARANCINI \$10**

Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan

**CHEESE PLATE \$14.95** Assorted cheeses, crackers, dried figs and wine jelly

**POUTINE SPECIAL**

Fresh cut fries, cheese curds and toppings that change weekly. See our Specials Menu for our current offering.

## Lunch Entrees

*Most items served with your choice of one side:  
fresh cut fries & garlic aioli, side house salad, or daily soup.*

**RIB EYE STEAK SANDWICH \$14.95**

Premium 6oz dry aged ribeye, sautéed mushrooms, sautéed onions garlic aioli on focaccia

**LAKE ERIE PERCH \$14.95**

Fresh Lake Erie Yellow Perch in our seasoned breading, served with coleslaw, Tartar Sauce and choice of side.

**FRITTATA FEATURE GF**

Chefs Creation of featured toppings on our light Frittata base changes weekly. See our Specials Menu for our current offering.

**ANCHO CITRUS SHRIMP SALAD BOWL \$16 GF**

Shredded lettuce, quinoa, diced tomato, red onion and black beans tossed in a citrus vinaigrette with ancho spiced shrimp and chipotle aioli. *Does not come with choice of side.*

**BUTTERMILK CHICKEN SANDWICH \$14**

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a kaiser

**SIRLOIN BURGER \$14**

Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, tomato jam lettuce, tomato, pickle and chipotle aioli

**GRILLED CHEESE \$12** 

Double smoked cheddar, 1 yr old white cheddar and housemade apple-onion jam on multigrain panini bread. *As above with Double Smoked Side Bacon \$14*

**GRILLED GOLDEN BEET & SUMMER VEGETABLE FOCCACCIA SANDWICH \$15** 

Grilled golden beets, eggplant and sweet peppers with arugula, Feta cheese and pesto aioli.

 Vegetarian **GF** Gluten Free

**PARTIES OF 8 GUESTS OR MORE ARE SUBJECT TO A 15% GRATUITY**

The Farmhouse Cafe at Caroline Cellars Winery 1010 Line 2, Virgil, ON LOS 1TO