

# The Farmhouse Café Menu

## Light Options

### BEET SALAD \$13.95 GF

Mixed greens, purple beets, candied walnuts, pickled red onions, goat cheese and dijon vinaigrette.  
*Add Grilled Chicken \$5.99 or Grilled Shrimp \$6.99*

### NIAGARA PEAR & BLUE CHEESE SALAD \$13.95 GF

Baby spinach, local pears, dried figs, slivered red onion, spiced pecans tossed in a honey balsamic vinaigrette, topped with blue cheese. *Add Grilled Chicken \$5.99 or Grilled Shrimp \$6.99*

### MEDITERRANEAN FLATBREAD \$12

Basil pesto, red onions, tomatoes, black olives, feta and balsamic drizzle

### CHARCUTERIE PLATE \$16

Prosciutto, Genoa salami, capicola, bocconcini cheese, pepperoncini peppers, olives and grape tomatoes with housemade crostini and fresh baguette.

### ARANCINI \$10

Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan

## Entrees

Served with your choice of one side: fresh cut fries, house salad or daily soup.

*Upgrade to Featured Poutine, Beet Salad or Pear Salad for \$4.50*

### RIB EYE STEAK SANDWICH \$16.95

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

### BUTTERMILK CHICKEN SANDWICH \$14.95

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

### SIRLOIN BURGER \$14.95

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

### GRILLED CHEESE \$13.50

1 year old white cheddar, smoked cheddar and housemade apple-onion jam on multigrain panini bread.

*As above with Double Smoked Side Bacon \$15.50*

### BEEF & VEGETABLE POT PIE \$14

Tender beef and vegetables in a light gravy with a puff pastry top.

### CRISPY FISH SANDWICH \$14

Crispy breaded haddock on a ciabatta bun with tartar sauce, tangy slaw, mango salsa and house-pickled jalapenos.

### 40 CREEK BBQ PORK RIBS \$17

Half rack of tender pork back ribs with 40 Creek BBQ Sauce, served with coleslaw & fresh cut fries.

### LAKE ERIE PERCH or PICKEREL \$16.95

Fresh Lake Erie Perch or Pickerel in our seasoned breading, served with coleslaw, Tartar Sauce.

### FARMHOUSE REUBEN PANINI \$14

House made corned beef, authentic German sauerkraut and Swiss cheese on marble rye with our smoked paprika aioli.

### SHRIMP TACOS \$17.50

Crispy coated shrimp, lettuce, chipotle aioli and avocado crema. Topped with mango salsa. Three 5 inch tacos in flour tortillas.

### CHILI POUTINE \$12.50

Fresh cut fries, cheese curds and gravy topped with housemade chili, grated old cheddar and green onions. Not served with choice of side.

# Beverage List

<u>White &amp; Rosé Wines</u>	<u>5 oz Glass</u>	<u>Bottle (750 ml)</u>
2018 Sauvignon Blanc VQA (0)	\$5.25	\$25.00
2019 Oaked Chardonnay VQA (0)	\$5.00	\$24.50
2018 Riesling VQA (1)	\$5.00	\$24.50
2020 Farmer's White VQA (2)	\$5.50	\$25.50
2019 Farmer's Rosé VQA (2)	\$5.00	\$23.75

## Red Wines

2019 Cabernet Sauvignon VQA (0)	\$5.25	\$25.00
2019 Farmer's Red VQA (0)	\$5.00	\$24.50
2019 Meritage VQA (0)	\$7.00	\$29.50
2019 Cabernet-Merlot VQA (1)	\$5.25	\$25.00
2019 Foch VQA (2)	\$5.00	\$23.00

## Beer & Cider

Oast House (made in NOTL) <i>Barnraiser or Farmer's Tan IPA</i>	\$7.50 473 ml can
Coors Light or Labatt's Blue	\$4.50 341 ml
Mill St. Organic	\$5.00 341 ml
Brickworks Stadium Island Peach Cider	\$7.00 473 ml can
Brunch Strawberry Cider (made in NOTL)	\$6.75 355 ml can
Non-alcoholic beer	\$3.50

*HST is included in alcoholic beverage prices.*

## Non Alcoholic Beverages

Pop \$2.00 <i>Coke, Diet Coke, Ginger Ale, Sprite, Nestea</i>
San Pellegrino - 750 ml \$5, 500 ml \$3.95
Organic Lemonade \$2.95

## Hot Beverages

Coffee or Tea \$2.00
Espresso \$3.50
Cappuccino or Latte \$4.00
Hot Apple Cider \$3.75
Hot SPIKED Apple Cider \$7.25 with 1 oz of Fireball