

# The Farmhouse Café Menu

## Soups & Salads

### NEW FRENCH ONION SOUP

Classic French onion soup with toasted baguette croutons topped with bubbly melted Gruyere cheese.

\$12.95

### BEET SALAD GF

Mixed greens, purple beets, candied walnuts, pickled red onions, goat cheese and dijon vinaigrette.

\$14.50

*Add Grilled Chicken \$6.50 or Grilled Shrimp \$7.50*

### PEAR & BLUE CHEESE SALAD GF

Spinach, sliced pears, dates, red onion, candied pecans, crumbled blue cheese tossed in honey dijon vinaigrette.

\$14.75

*Add Grilled Chicken \$6.50 or Grilled Shrimp \$7.50*

### FALL HARVEST BOWL

Warm quinoa topped with roasted sweet potatoes, fresh local apples, arugula, crispy beets, chick peas, dried cranberries, pumpkin seeds, sunflower seeds and maple pumpkin dressing. *Gluten free, dairy free, vegan.*

\$16.95

*Add Grilled Chicken \$6.50 or Grilled Shrimp \$7.50*

## Appetizers

### FEATURED FLATBREAD

Flatbread topped with featured ingredients. Check Specials Menu for details

### CHARCUTERIE PLATE

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

\$18.95

### NEW FARMHOUSE DIP TRIO

Roasted red pepper hummus, creamy smoked salmon dip and creamy sundried tomato dip served with grilled baguette for dipping.

\$16

### SALMON CAKES

Housemade panko breaded salmon cakes, garnished with parsley and a lemon wedge, served with tartar sauce. Two per order.

\$14.50

*Make it a meal - add a side garden salad for \$4.00 or a side Beet or Apple Salad for \$7.25*

### ARANCINI

Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan

\$10.95

# The Farmhouse Café Menu

## Sandwiches & Handhelds

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 \$4.75*

### RIB EYE STEAK SANDWICH

Premium 6oz dry aged ribeye, sautéed mushrooms, sautéed onions garlic aioli on a ciabatta bun. **\$18.95**

### BUTTERMILK CHICKEN SANDWICH

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a Kaiser **\$15.95**

### SIRLOIN BURGER

Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, lettuce, tomato, pickle & chipotle aioli. **\$15.95**

### SHRIMP TACOS

Crispy coated shrimp, lettuce, chipotle aioli and avocado crema. Topped with mango salsa. Three 5 inch tacos in flour tortillas. **\$18.95**

### GRILLED CHEESE

1 year old white cheddar, smoked cheddar and housemade apple-onion jam on multigrain panini bread. *Add Double Smoked Side Bacon for \$2* **\$14.50**

### FARMHOUSE REUBEN PANINI

House made corned beef, authentic German sauerkraut and Swiss cheese on marble rye with our smoked paprika aioli. **\$14.95**

### NEW CRISPY PORK BELLY BAHN MI

Crispy pork belly, pickled carrot and daikon, spicy aioli, chicken & pork pate served on baguette, topped with fresh cilantro. **\$16.95**

## Other Mains

### LAKE ERIE PERCH or PICKEREL

Fresh Lake Erie Perch in our seasoned breading, served with coleslaw & tartar sauce, and choice of side. **\$18.95**

### 40 CREEK BBQ PORK RIBS

Half rack of tender pork back ribs with 40 Creek BBQ Sauce, served with coleslaw & fresh cut fries. **\$21.95**

### CHICKEN & VEGETABLE RICE BOWL

Snap peas, red peppers, edamame, mushrooms, red onion and chicken in a garlic chili sauce on a bed of wild rice blend. Not served with choice of side. **\$18.95**

### FEATURED POUTINE

Fresh cut fries, cheese curds and gravy topped with featured ingredients. Check Specials Menu for details

# Beverage List

<u>White &amp; Rosé Wines</u>	<u>5 oz Glass</u>	<u>Bottle (750 ml)</u>
2019 Pinot Grigio VQA (0)	\$6.25	\$27.50
2019 Oaked Chardonnay VQA (0)	\$6.00	\$26.50
2020 Farmer's Riesling VQA (1)	\$6.00	\$26.50
2021 Farmer's White VQA (2)	\$6.50	\$28.00
2021 Farmer's Rosé VQA (2)	\$6.00	\$27.50

## Red Wines

2020 Farmer's Red VQA (0)	\$6.50	\$28.50
2019 Merlot VQA (0)	\$6.50	\$27.50
2020 Cabernet-Merlot (1) VQA	\$6.50	\$29.00
2019 Meritage VQA (0)	\$7.00	\$31.50

## Beer & Cider

### Oast House

Barnraiser or Farmer's Tan IPA(made in NOTL)	\$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

*Coke, Diet Coke, Ginger Ale, Sprite, Nestea*

San Pellegrino - 750 ml \$6 500 ml \$3.50

Gesundheit Local Grape Juice - Baco or Vidal 355ml Can \$4.50

Cranberry Juice \$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 \$7.50 with 1 oz of Fireball