

The Farmhouse Café Menu

Soups & Salads

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

ASPARAGUS SALAD

Mixed greens, grilled local asparagus, slivered red peppers and red onions, candied almonds and feta cheese tossed in a rhubarb vinaigrette.

\$14.95

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

NEW SPRING HARVEST BOWL GF

Warm brown rice topped with grilled local asparagus, edamame, cucumbers, grape tomatoes, arugula, chick peas, dried cranberries, pumpkin seeds, sunflower seeds and creamy green goddess dressing.

\$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

NEW BAKED BRIE

Brie cheese baked in puff pastry, topped with Maple Sweet Heat Jelly, served on a bed of arugula with balsamic glaze

\$15.00

CHARCUTERIE PLATE

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

\$18.95

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 Asparagus Salad for \$7.25

ARANCINI

Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan

\$10.95

Parties of 8 or more are subject to an 18% Gratuity.

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Sandwiches & Handhelds

Served with your choice of one side: fresh cut fries, house salad or daily soup.
Upgrade to Featured Poutine, Beet Salad or Asparagus 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 pineapple 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**

CUBANO PANINI

Artisan panini bun topped with black forest ham, sliced mojo marinated roast pork, mustard, swiss cheese and pickles. Served hot and crispy from the panini press. **\$16.95**
Served with a choice of side.

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 & 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
Brunch Sparkling Apple 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