

# 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.

\$15.50

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

### FEATURED SEASONAL SALAD

See specials menu for details.

### NEW FALL HARVEST BOWL GF

Warm brown rice topped with spiced sweet potato, arugula, chick peas, corn, edamame, dried cranberries, pumpkin seeds, sunflower seeds and crispy beets with pumpkin 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 CRANBERRY & PISTACHIO BAKED BRIE

Double crème brie, cranberry compote and toasted pistachios served with crispy baguette.

\$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.

\$15.50

*Make it a meal - add a side garden salad for \$4.00 or a side Beet or Featured Seasonal 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 Featured Seasonal Salad for \$4.75*

### RIB EYE STEAK SANDWICH

Premium 6oz dry aged ribeye, sautéed mushrooms, sautéed onions garlic aioli on a ciabatta bun. **\$19.50**

### BUTTERMILK CHICKEN SANDWICH

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a Kaiser **\$16.50**

### SIRLOIN BURGER

Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, lettuce, tomato, pickle & chipotle aioli. **\$16.50**

### 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* **\$14.95**

### FARMHOUSE REUBEN PANINI

House made corned beef, authentic German sauerkraut and Swiss cheese on marble rye with our smoked paprika aioli. **\$15.50**

### 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**

## Other Mains

### LAKE ERIE PERCH or PICKEREL

Fresh Lake Erie Perch in our seasoned breading, served with coleslaw & tartar sauce, and choice of side. **\$19.50**

### 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**

### CHILI LIME RAINBOW TROUT

Chili and Lime seasoned baked trout filet (7 oz, skin-on) served with honey butter corn and coconut rice. **\$19.95**

### COCONUT & LEMONGRASS VEGETABLE NOODLE BOWL VEGAN GF

Warm rice vermicelli noodles with sauteed broccoli, zucchini, carrots, peppers and snow peas with a fragrant coconut lemongrass sauce. Garnished with sesame seeds. **\$16.00**  
*Add Grilled Chicken \$6.50 or Grilled Shrimp \$7.50*

### FEATURED POUTINE

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

## Beverage List

White & Rosé Wines	5 oz Glass	Bottle (750 ml)
2020 Pinot Grigio VQA (0)	\$6.25	\$27.50
2019 Sauvignon Blanc VQA (0)	\$6.00	\$26.50
2020 Farmer's Riesling VQA (1)	\$6.00	\$26.50
Farmer's White VQA (2)	\$6.50	\$28.00
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
Cabernet-Merlot (0) VQA	\$6.50	\$29.00
2019 Meritage VQA (0)	\$7.00	\$31.50
2020 Foch VQA (2)	\$6.50	\$27.50

### Beer & Cider

#### Oast House

Barnraiser or Farmer's Tan IPA (made in NOTL)	\$8.00 473 ml can
Blackburn Back Alley Black Lager (Niagara Falls)	\$7.00 473 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

Cabana Lemonade \$5 591ml bottle

### Hot Beverages

Coffee or Tea \$2.00

Espresso \$3.50

Cappuccino or Latte \$4.00