

# 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.

\$15.95

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

### FEATURED SEASONAL SALAD

See specials menu for details.

### NEW SPRING HARVEST BOWL GF VEGAN

Warm brown rice topped with grilled asparagus, roasted carrots and beets, crispy chickpeas, arugula, dried cranberries, pumpkin seeds and sunflower seeds. Dressed with a creamy avocado & coconut dressing.

\$17.50

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

## Appetizers

### FEATURED FLATBREAD

Flatbread topped with featured ingredients. Check Specials Menu for details

### 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.**

# 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 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. **\$19.95**

### BUTTERMILK CHICKEN SANDWICH

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a Kaiser **\$17.50**

### SIRLOIN BURGER

Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, lettuce, tomato, pickle & chipotle aioli. **\$17.50**

### SHRIMP TACOS

Crispy coated shrimp, lettuce, chipotle aioli and avocado crema. Topped with pineapple salsa. Three 5-inch tacos in flour tortillas. **\$19.95**

### 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* **\$15.50**

### FARMHOUSE REUBEN PANINI

House made corned beef, authentic German sauerkraut and Swiss cheese on marble rye with our smoked paprika aioli. **\$15.95**

### 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. **\$17.50**

## 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

<u>White &amp; Rosé Wines</u>	<u>5 oz Glass</u>	<u>Bottle (750 ml)</u>
2020 Pinot Grigio VQA (0)	\$6.25	\$27.50
2019 Sauvignon Blanc VQA (0)	\$6.00	\$26.50
2023 Farmer's Riesling VQA (1)	\$6.25	\$27.50
2022 Vidal VQA (1)	\$6.00	\$26.50
Farmer's White VQA (2)	\$6.50	\$28.00
Farmer's Rosé VQA (2)	\$6.00	\$27.50
Plum Wine (5)	\$6.00	\$26.50

## Red Wines

2020 Farmer's Red VQA (0)	\$6.50	\$28.50
2023 Baco Noir (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
Brunch Strawberry Cider (made in NOTL)	\$7.50	355 ml can
Brunch Sparkling Apple Cider (made in NOTL)	\$7.50	355 ml can
Brunch Barrel Aged Bourbon Peach Cider	\$8.50	355 ml can
Non-alcoholic beer	\$3.50	
Silversmith Mango Hop Water (non-alcoholic)	\$5.50	473 ml can

*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 \$2.50

Espresso \$3.50

Cappuccino or Latte \$4.00