

# 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 FALL HARVEST BOWL GF VEGAN

Warm brown rice topped with spiced butternut squash, arugula, chick peas, corn, edamame, dried cranberries, pumpkin seeds, sunflower seeds and crispy beets with pumpkin 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 GF

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
Non-alcoholic beer	\$3.50	
Silversmith Pineapple 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