

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 SUMMER HARVEST BOWL GF VEGAN

Warm brown rice topped with roasted broccoli, sweet corn, grape tomato, edamame, crispy chickpeas, dried cranberries, pumpkin seeds and sunflower seeds. Dressed with lemon tahini dressing and topped with cucumber ribbon.

\$17.95

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.

\$19.95

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

FRENCH DIP SANDWICH

Thinly shaved slow roasted beef, caramelized onions, swiss cheese and horseradish aioli on a crusty French roll with a red wine au jus for dipping. **\$19.95**

BUTTERMILK CHICKEN SANDWICH

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a Kaiser **\$17.95**

SIRLOIN BURGER

Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, lettuce, tomato, pickle & chipotle aioli. **\$17.95**

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 (GF)

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

MEDITERRANEAN BAKED TROUT (GF)

Baked rainbow trout fillet topped with an olive, caper and tomato tapenade, served with grilled zucchini and red peppers and refreshing lemon feta quinoa salad with cucumber, red onion, red pepper and chickpeas. (7 oz, skin-on) **\$21.95**

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. **\$17.00**
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

The Farmhouse Café Menu

White & Rosé Wines	5 oz Glass	Bottle (750 ml)
2023 Pinot Grigio VQA (0)	\$6.25	\$27.50
2023 Sauvignon Blanc VQA (0)	\$6.00	\$26.50
2023 Farmer's Riesling VQA (1)	\$6.25	\$27.50
2023 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

2023 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
2023 Malbec VQA (0)	\$7.00	\$31.50
2022 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
Blackburn Light Lager	\$6.50 473 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, Fuze Iced Tea

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

Cranberry Juice, Lemonade or Apple Juice \$2.95

Hot Beverages

Coffee or Tea \$2.50

The Farmhouse Café Menu

Espresso \$3.50

Cappuccino or Latte \$4.00