The Farmhouse Café Menu

Soups & Salads

FRENCH ONION SOUP — $12.95
Classic French onion soup with toasted baguette croutons topped with bubbly melted Gruyere cheese.

BEET SALAD GF — $15.95
Mixed greens, purple beets, candied walnuts, pickled red onions, goat cheese and dijon vinaigrette.
Add Grilled Chicken $7.50 or Grilled Shrimp $8.50

FEATURED SEASONAL SALAD
See specials menu for details.

HARVEST BOWL GF VEGAN — $17.95
Warm brown rice topped with spiced sweet potatoes, arugula, chick peas, corn, edamame, dried cranberries, pumpkin seeds, sunflower seeds and crispy beets with pumpkin dressing.
Add Grilled Chicken $7.50 or Grilled Shrimp $8.50

Appetizers

FEATURED FLATBREAD
Flatbread topped with featured ingredients. Check Specials Menu for details

MAPLE & BUTTERNUT SQUASH WHIPPED FETA — $16.95
Whipped feta with butternut squash, maple syrup, toasted pumpkin seeds and crispy sage. Served with grilled pita for dipping.

CHARCUTERIE PLATE — $19.95
Prosciutto, Genoa salami, capicola, bocconcini cheese, pepperoncini peppers, olives and grape tomatoes with housemade crostini and fresh baguette.

SALMON CAKES — $15.95
Housemade panko breaded salmon cakes, garnished with parsley and a lemon wedge, served with tartar sauce. Two per order.
Make it a meal – add a side garden salad for $4.00 or a side Beet or Featured Seasonal Salad for $8

ARANCINI — $11.50
Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan.
3 per order

CRISPY BRUSSELS SPROUTS GF — $14.95
Crispy brussels sprouts tossed in hot honey with toasted pistachios and parmesan cheese

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

The Farmhouse Cafe at Caroline Cellars Winery 1010 Line 2, Virgil, ON L0S 1T0

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 — $19.95
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.

BUTTERMILK CHICKEN SANDWICH — $18.95
Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a Kaiser

SIRLOIN BURGER — $18.95
Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, lettuce, tomato, pickle & chipotle aioli.

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

GRILLED CHEESE — $15.95
1 year old white cheddar, smoked cheddar and housemade apple-onion jam on multigrain panini bread. *Add Double Smoked Side Bacon for $2*

FARMHOUSE REUBEN PANINI — $16.95
House made corned beef, authentic German sauerkraut and Swiss cheese on marble rye with our smoked paprika aioli.

CUBANO PANINI — $17.95
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.

Other Mains

LAKE ERIE PICKEREL — $19.95
Fresh Lake Erie pickerel in our seasoned breading, served with coleslaw & tartar sauce, and choice of side.

40 CREEK BBQ PORK RIBS (GF) — $22.95
Half rack of tender pork back ribs with 40 Creek BBQ Sauce, served with coleslaw & fresh cut fries.

MEDITERRANEAN BAKED TROUT (GF) — $21.95
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)

COCONUT & LEMONGRASS VEGETABLE NOODLE BOWL VEGAN GF — $18.00
Warm rice vermicelli noodles with sauteed broccoli, zucchini, carrots, peppers and snow peas with a fragrant coconut lemongrass sauce. Garnished with sesame seeds.
Add Grilled Chicken $7.50 or Grilled Shrimp $8.50

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)
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
Farmer's White VQA (2)	$6.50	$28.00
2025 Cabernet Franc Rose VQA (1)		
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
2024 Baco Noir (0)	$6.50	$27.50
2024 Cabernet-Merlot (1) VQA	$6.50	$29.00
2023 Meritage (0) VQA	$7.00	$31.50
2022 Foch VQA (1)	$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	$5.00 341 ml
Brunch Strawberry Spritz (made in NOTL)	$7.95 355 ml can

HST is included in alcoholic beverage prices.

Non Alcoholic Beverages

Non-alcoholic beer	$4.00
Silversmith Helles No Lager (0.5% alcohol)	$5.00 355 ml can
Silversmith Pineapple Mango Hop Water (non-alcoholic)	$5.50 473 ml can
Leitz Non-Alcoholic Wine (0.5% alcohol)	$21.95 750 ml bottle
Riesling, Rosé or Pinot Noir	$5.50 per glass (5 oz)

Pop $2.00 *Coke, Diet Coke, Ginger Ale, Sprite, Nestea*
San Pellegrino 750 ml $6 500 ml $3.50
Cranberry or Apple Juice $2.95

Hot Beverages

Coffee or Tea $2.50 Espresso $3.50 Cappuccino or Latte $4.00

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