

Grill

STARTERS

ANIPASTO BOARD \$35
selection of local Canadian cheese,
Pingue family cured meats, house-
made pickled vegetables

PULLED PORK NACHOS \$35
bbq slow cooked pork, cheddar,
tortilla chips, queso, pico de gallo;
served with sour cream and salsa

TRUFFLE FRIES (V) \$15
served with Vidal confit garlic aioli

POUTINE \$18
beef gravy, cheese curds

SOUP & SALAD

ESTATE SALAD \$16
mixed greens, cherry tomatoes,
cucumbers, pickled red onions,
Vidal Icewine vinaigrette

CAESAR SALAD \$18
romaine lettuce, croutons,
pancetta, grano padano,
caesar dressing

CREAMY TOMATO BASIL (V) \$15
tomato soup, cream truffle oil,
basil drizzle; served with focaccia
ADD MINI GRILLED CHEESE \$5

MAINS

All mains are served with a side salad. SUBSTITUTE FRIES \$3

HEARTY BEEF CHILI
\$20
ground brisket and chuck,
kidney beans, with sour
cream, cheddar cheese;
served with cornbread

Suggested Wine Pairing:
Reserve Merlot

**GRILLED CHEESE
BRISKET SANDWICH**
\$24
smoked brisket,
caramelized onions,
cheddar cheese on
sourdough

Suggested Wine Pairing:
Reserve Shiraz Cabernet

PULLED PORK SLIDER
\$20
slow cooked pulled pork,
bbq sauce, creamy
coleslaw on a
brioche bun

Suggested Wine Pairing:
Reserve Pinot Noir

CHILD MENU

child menu items served with fries

GRILLED CHEESE \$15

CHICKEN FINGERS \$12

DESSERTS

TRIO DESSERT BITES \$10
panna cotta with apple butter
key lime bar
chocolate raspberry mousse cake

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Please let your server know of any allergies or dietary restrictions before ordering.