



STARTERS

ANTIPASTO BOARD

A Selection of Local Canadian Cheeses, Pingu Family Cured Meats, House-Pickled Vegetables

\$ 35

PULLED PORK NACHOS

Tortilla Chips, Cheddar, BBQ Slow Cooked Pork, Queso, Pico De Gallo

Served with Sour Cream & Salsa

\$22

APPETIZERS

ESTATE SALAD

Vidal Icewine Vinaigrette, Mixed Greens, Cherry Tomatoes, Cucumber, Pickled Red Onions

\$ 16

CAESAR SALAD

Caesar Dressing, Romaine Lettuce, Croutons, Grano Padano, Pancetta

\$18

CREAMY TOMATO BASIL SOUP (V)

\$ 15

Add Mini Grilled Cheese \$5

TRUFFLE FRIES (V)

Served with Vidal Confit Garlic Aioli

\$15

POUTINE

Beef Gravy, Cheese Curds

\$18



MAINS

HEARTY BEEF CHILI

Ground Brisket and Chuck, Kidney Beans,
Topped with Sour Cream and Cheddar Cheese
Served with Cornbread

Suggested Wine Pairing :
2022 Reserve Merlot

\$ 20

GRILLED CHEESE BRISKET SANDWICH

Smoked Brisket, Caramelized Onion, Marble Cheddar Cheese
on Sourdough

Suggested Wine Pairing :
2022 Reserve Series Shiraz Cabernet

\$ 24

PULLED PORK SLIDER

Slow Cooked Pulled Pork with BBQ Sauce, Creamy Coleslaw,
Brioche Bun

Suggested Wine Pairing :
2022 Reserve Series Pinot Noir

\$20

Dessert

TRIO DESSERT BITES

Panna Cotta, Key Lime Bar, Chocolate Raspberry Mousse Cake

\$10