

TABLE ROCK

BISTRO
+ WINE BAR

BISTRO BOARDS

all boards served with a selection of fruit, pickles, jams, nuts and crackers

CHARCUTERIE BOARD 44

three Ontario cured meats
and three Ontario cheeses

CHEESE BOARD 24

three Ontario cheeses

STARTERS & SHAREABLES

SOUP OF THE DAY 13

ONTARIO BURRATA 24

Niagara Baco Noir poached pear, heirloom tomatoes, spaghetti squash, garden fennel oil, tomato vinaigrette, grilled focaccia

NIAGARA FARM SALAD 18

kale, farm greens, pickled apples, cherry tomato, cranberry, toasted walnuts, creamy herb dressing

BEEF SHORT RIB CROQUETTES 21

Upper Canada cheese, horseradish herb aioli, pickled farm vegetables

CRISPY BRUSSEL SPROUTS 18

maple miso glazed, confit heirloom cherry tomatoes, golden raisins, pomegranate seeds

BRAISED ONTARIO BEEF SHORT RIB POUTINE 20

Upper Canada cheese curds, rich beef gravy, fresh cut fries

WEDGE SALAD 20

crisp iceberg lettuce, bacon jam, blue cheese, heirloom cherry tomatoes, pickled red onion, buttermilk dressing

DESSERT

APPLE CINNAMON CHEESECAKE 16

sea salt caramel

CHOCOLATE DOME 16

mixed berry coulis

 VEGETARIAN  VEGAN  GLUTEN FREE

PRICES ARE IN CANADIAN FUNDS AND EXCLUSIVE OF TAX AND SERVICE FEES

