

TABLE ROCK  
BISTRO  
+ WINE BAR

## BISTRO BOARDS

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*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

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### 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

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#### 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

