

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

FISH BOARD 34

smoked trout, smoked salmon, seared orange
ponzu tuna, rainbow trout caviar

CHEESE BOARD 26

3 Ontario cheeses

MEAT BOARD 26

3 Ontario cured meats

STARTERS

CAPRESE SALAD 22

heirloom tomatoes, fresh Buffalo mozzarella,
basil strawberry compote, pine nuts,
Rosewood smoked honey, citrus pesto

TABLE ROCK SPRING SALAD 19

local kale, farm greens*, blueberries, cranberries,
pickled beets, cherry tomatoes, pumpkin seeds,
citrus raspberry dressing

SALMON NIÇOISE SALAD 23

Atlantic salmon, Niagara mixed greens,
fingerling potatoes, green beans, cherry tomatoes,
hard boiled egg, dill vinaigrette

ORANGE PONZU SHRIMP 24

tomato gazpacho, cucumber, orange segment,
watermelon radish, citrus vinaigrette

BEET HUMMUS 18

crumbled feta, crispy peri-peri chickpeas, garlic oil, grilled pita bread

KIDS' ITEMS

12 and under

GRILLED CHEESE 15

served with kettle chips

CLASSIC BURGER 16

served with kettle chips

**Grown by Niagara Parks School of Horticulture in our Botanical Gardens*

 VEGETARIAN  VEGAN  GLUTEN FREE

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



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MAINS

MONTREAL SMOKED MEAT SANDWICH 25

spicy maple mustard, Emmental cheese,
pickled red cabbage, lettuce, everything sour dough
bread, served with kettle chips

OPEN-FACED AVOCADO TOAST 22

avocado, Ontario spring vegetables, pickled red onion,
crispy capers, dill aioli, everything sourdough bread,
served with apple slaw

Add smoked salmon \$12

SMOKED PULLED PORK SLIDERS (3) 24

Niagara apple BBQ sauce, Dijon mayo, arugula,
dill pickles, brioche buns, served with apple slaw

BISTRO BURGER 25

8oz grilled chuck patty, aged white cheddar, bacon
jam, lettuce, tomato, onion, garlic mayo, served with
kettle chips

VEGETABLE BURGER 23

quinoa and chickpea patty, aged white cheddar,
caramelized onions, lettuce, tomato, red pepper aioli,
served with apple slaw

VEAL MEATBALL SANDWICH 25

roasted pepper and tomato sauce, smoked gouda,
baguette, served with kettle chips

DESSERTS

LEMON MERINGUE TART 17

graham crust, tart lemon curd,
torched meringue topping

CHOCOLATE DOME 17

raspberry mousse, mixed berry coulis

CHERRY CHEESECAKE 16

fresh whipped cream, blueberry dust

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