

TABLE ROCK
BISTRO
+ WINE BAR

BISTRO BOARDS

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

CHEESE BOARD 26

three Ontario cheeses

MEAT BOARD 26

three Ontario cured meats

CHARCUTERIE BOARD 44

three Ontario cured meats and three Ontario cheeses

STARTERS + SHAREABLES

DAILY FEATURE SOUP 14

Chef created, farm driven

ARTISAN BREADBASKET 9

featured flavoured butter

**BAKED UPPER CANADA
COMFORT CREAM 27**

Camembert-style cheese, confit leeks, mushroom trio,
crispy Pingue pancetta, maple gastrique, sourdough

SWEET & SOUR

CAULIFLOWER FRITTERS 18

Gochujang sauce, sesame aioli, nori sesame dust

ONTARIO BURRATA 24

Granny Smith apple compote, maple roasted squash
agrodolce, pickled turnip, balsamic fig vinaigrette,
pea shoots*, grilled focaccia

BEEF SHORT RIB POUTINE 21

Ontario AAA braised beef, Upper Canada cheese
curds, sautéed mushrooms, rich beef gravy,
fresh cut fries

HONEY GARLIC SHRIMP 25

red curry sauce, mussel meat, confit heirloom cherry
tomatoes, Thai basil*, crostini

**BUTTERMILK & BLUE
WEDGE SALAD 20**

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

SUPERFOOD SALAD 19

spinach & kale*, pickled candy cane beets,
oven dried tomatoes, carrots, spiced pumpkin seeds,
dried cherries, Rosewood smoked honey vinaigrette

Add seared chicken \$13 | Add seared salmon \$15

DESSERTS

BLACK FOREST CAKE 17

Niagara cherry compote, whipped cream

MAPLE PECAN CHEESECAKE 16

caramel, toasted pecans

TIRAMISU 16

coffee soaked genoise, mascarpone cream, cocoa powder

**SALTED CARAMEL
CHOCOLATE TART 17**

salted caramel, mint

 VEGETARIAN  VEGAN  GLUTEN FREE

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

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

