

TABLE ROCK
BISTRO
+ WINE BAR

BISTRO BOARDS

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

 **CHEESE BOARD 26**
3 Ontario cheeses

MEAT BOARD 26
3 Ontario cured meats

CHARCUTERIE BOARD 45
3 Ontario cured meats and 3 Ontario cheeses

STARTERS

 **MEDITERRANEAN NOSH 18**
whipped lemon ricotta, pomegranate, pistachios,
Niagara honey, chervil*, za'atar spice, grilled naan

**MONTREAL SMOKED
MEAT SLIDERS (3) 25**
crispy onions, creamy coleslaw,
Kozlik's triple crunch mustard aioli, gherkins

 **NIAGARA SUMAC
FATTOUSH SALAD 20**
mixed greens, cucumbers, heirloom tomatoes,
radish, red onion, Niagara sumac vinaigrette,
fried pita, feta, mint*
Add Chicken 13, Add Smoked Trout 13

**BURRATA & HEIRLOOM
TOMATO BRUSCHETTA 24** 
basil*, garlic oil, Niagara concord grape glaze, ciabatta

**SMOKED SALMON
CARPACCIO 25**
avocado, capers, sweet and sour onions,
radish sprouts*, sea buckthorn purée,
crowdie cheese, everything flatbread crisp

**BUTTERMILK & BLUE
WEDGE SALAD 21** 
iceberg lettuce, crumbled blue cheese, bacon jam,
cherry tomatoes, pickled red onion, buttermilk dressing
Add Chicken 13, Add Smoked Trout 13

 VEGETARIAN  GLUTEN FREE

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

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

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M A I N S

**PULLED PORK &
SWISS PANINI 27**

Dark Side of the Moo Swiss cheese,
caramelized onions, oven dried tomatoes,
apple butter, sour dough, served with kettle chips

**NIAGARA PROSCIUTTO
FLATBREAD 26**

olive oil, figs, goat cheese, mozzarella,
balsamic glaze, arugula*

 **HALLOUMI HOT HONEY
FLATBREAD 23**

pistachio pesto, mozzarella, halloumi cheese,
cherry tomatoes, Niagara hot honey, arugula*

**FOGO ISLAND
SHRIMP ROLL 34**

lemon mayonnaise, shallots, celery, dill*,
apple & fennel slaw, brioche bun,
served with seven grain salad

**TURKEY CAPRESE
SANDWICH 26**

Ontario turkey breast, prosciutto, provolone, pistachio
pesto, tomatoes, arugula*, everything sourdough bread,
served with kettle chips

**JALAPENO & CHEESE CURD
SAUSAGE 25**

tomato jam, crispy onions, triple crunch aioli,
arugula*, brioche bun, served with kettle chips

D E S S E R T S

**STRAWBERRY &
RHUBARB PIE 17**

strawberry mousse, mint*

CARROT CAKE 17

summer berries, mint*

K I D S ' I T E M
(12 AND UNDER)

 GRILLED CHEESE 15

served with kettle chips

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