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 45
three Ontario cured meats and three Ontario cheeses

STARTERS + SHAREABLES

DAILY FEATURE SOUP 14
Chef created, farm driven

MEDITERRANEAN NOSH 18
whipped lemon ricotta cheese, dates, toasted almonds, Niagara honey, chervil, sumac spice, grilled naan bread

SWEET & SOUR CAULIFLOWER FRITTERS 18
Gochujang sauce, sesame aioli, nori sesame dust

ONTARIO BURRATA 24
muhammara, pistachios, pomegranate seeds, balsamic glaze, basil*, arugula*, grilled focaccia bread

BEEF SHORT RIB POUTINE 21
Ontario AAA braised beef, Upper Canada cheese curds, sautéed mushrooms, rich beef gravy, fresh cut fries

ARTISAN BREAD 9
feature flavoured butter

BEER & BUTTER SHRIMP 26
Oast House Brewers Barn Raiser country ale, brown butter, shallots, garlic, thyme*, oyster mushrooms, crostini

WEDGE SALAD 20
iceberg lettuce, crumbled blue cheese, bacon jam, cherry tomatoes, pickled red onion, buttermilk dressing

FARRO GREEK SALAD 22
heirloom tomatoes, cucumbers, shallots, kalamata olives, Bright's feta cheese, arugula, lemon & oregano 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 I Add seared salmon $15

DESSERTS

MAPLE PECAN CHEESECAKE 17
caramel, toasted pecans

CHOCOLATE ALMOND GENOISE CAKE 17
toasted almonds, berries

APPLE + FRANGIPANE TART 17
berries, mint*

CHOCOLATE HAZELNUT CREMEUX 17
chocolate mousse, toasted hazelnuts

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

NIAGARA PARKS

CERTIFIED TASTE FEAST ON OF ONTARIO