



PLATES + SNACKS

East Coast Oysters 6/12 \$23/\$46
House hot sauce, mignonette, lemon

Meat + Cheese \$32
Selection of Ontario cheese, cured meat,
pickles + preserves, deep fried saltines
Just the Cheese \$18

Baked Brie \$32
Wood Oven baked Gunn's Hill Artisan Brie,
"Garlic Bread" pistou, confit garlic,
warm bread

A LA CARTE GRILL + WOOD OVEN

Wood Oven Ontario Tofu \$16
Ontario Tofu, chilli+garlic gastrique,
garden herbs, crispy garlic, crispy shallot

Westcott Garden Margherita Pizza \$20
Ontario cheese curds, ricotta, garden basil

Wood Oven Trout Fillet \$34
Oceanwise Rainbow Trout,
dill pickle+caviar beurre blanc, frisee,
cornichons

12oz Pork Chop \$30
Centre cut Ontario loin chop, Hewitt's sour
cream sauce, chive, paprika oil, pepperoncini

SIDES

Fries \$9
Hand-cut Yukon gold potatoes, R+O fry
seasoning, sumac+onion dip

Wood Oven Focaccia \$10
Cold Pressed Ontario Oil+Seasonal Vinegar

PATIO AT WESTCOTT VINEYARDS
May 19th until October, weather permitting.

Monday: 12pm - 9pm

Tuesday: 12pm - 9pm

Wednesday: CLOSED

Thursday: 12pm - 9pm

Friday: 12pm - 9pm

Saturday: 12pm - 9pm

Sunday: 12pm - 9pm

Edamame Guacamole \$14
Ontario edamame, cold pressed soybean oil,
cilantro, fried tortilla chips

"Big Mac" Steak Tartare \$17
Hand-cut Ontario beef, house Ontario
"cheese whiz", shredded lettuce, aioli,
sesame, fried saltines

Baby Gem Caesar Salad \$16
Tahini+sumac caesar dressing, sheep's milk
Toscana, hickory stick+deep fried saltine
crumb

R + O Burger \$17
Double 4 oz Ontario Beef Patties, pickle aioli,
house Ontario "cheese whiz", shredded
lettuce

Ontario Hawaiian Pizza \$22
Ontario cheese curds, Ontario ham,
Niagara peach preserve, brown butter,
fried sage

10oz Hanger Steak \$34
Garden chimichurri, cold pressed canola oil,
red onion, confit garlic, Vancouver Island
sea salt