

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

**WAGYU BEEF SLIDERS (3) 25**  
Upper Canada Comfort Cream melt,  
Niagara cherry ketchup, arugula\*, truffle aioli



 **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

**BISTRO CHEDDAR BURGER 25**

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

**VEGETABLE BURGER 23**

quinoa and chickpea patty, Ontario aged white cheddar, caramelized onions, lettuce, tomato, red pepper aioli, served with seven grain salad

**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 S

**GRILLED CHEESE 15**

served with kettle chips

**CLASSIC BURGER 16**

served with kettle chips

Add cheddar cheese 3

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