



BY TREADWELL

STARTERS

Local Cured Meats & Cheese | \$23

pickles / preserves / grilled bread

Prosciutto & Burrata | \$22

burrata cheese / local prosciutto
extra virgin olive oil & lemon / grilled bread

Mussels & Toast | \$16

steamed PEI mussels / smoked bacon & chillies
parsley cream

Local Greens | \$14

mixed greens / shaved apple / toasted walnut
dried cranberries / sherry vinaigrette

Caesar | \$15

baby romaine / smoked bacon / garlic croutons
parmesan cheese / buttermilk dressing

Grain Bowl | \$16

quinoa / wheat berries / radish / cucumber
carrot / cherry tomatoes / feta cheese /
chick pea's honey dijon vinaigrette

Daily Soup | \$9

Fries & Mayo | \$8

Add Grilled Chicken Breast to Any Salad | \$5

MAINS

Fish & Chips | \$18

beer battered whitefish / rosemary salted chips
tartar sauce / mashed peas

Gate House Burger | \$19

caramelized bacon & onion jam / aged cheddar
dijon aioli / sesame seed bun

Beef "Bourguignon" | \$20

slow braised beef / pearl onions
button mushrooms / fingerling potatoes / beef jus

Spaghettoni e Olio | \$16

garlic / olive oil / chilli flakes / parmesan cheese
black pepper / whipped ricotta

Lamb Shank | \$24

grainy mustard whipped potatoes
roasted root vegetables / red wine jus

Penne | \$20

smoked bacon / wild mushrooms / fried egg
shaved pecorino cheese / white wine cream



PIZZAS

Red Pizza | \$19

soppressata / mozzarella / hot chillies
wildflower honey

White Pizza | \$18

grilled chicken / roasted garlic / mushrooms
red onion

Cheese Pizza | \$17

roasted tomato / bocconcini cheese / basil

DESSERTS

Creme Brûlée | \$8

milk chocolate
creme brûlée with ginger snap cookies

Apple Crumble | \$8

warm apple crumble with vanilla ice cream



BY TREADWELL

WHITE WINE & ROSÉ	4oz	½ Litre	Bottle
2013 Kew Organic Riesling	\$7	\$26	\$40
2013 Redstone Chardonnay	\$10	\$35	\$53
2017 Cooper's Creek Sauvignon Blanc New Zealand	\$10	\$40	\$60
2018 Big Head Pinot Gris On Tap	\$10	\$38	-
2017 Les Olivier's Rosé France	\$10	\$40	\$60
RED WINE	4oz	½ Litre	Bottle
2018 Reif Estate Merlot	\$8	\$32	\$48
2014 Tawse Pinot Noir	\$10	\$36	\$56
2017 Big Head Red Blend	\$10	\$38	\$60
2016 Lotus Cabernet Sauvignon California	-	-	\$60
SPARKLING WINE	6oz		
NV Scarpetta Frico Fizzante Sparkling Italian Wine	\$12		
BEER	16oz		
Lost Craft "Diversity" Lager Toronto	\$8		
Oast House "Barnraiser" Pale Ale Niagara-on-the-Lake	\$8		
Oast House Seasonal Beer Niagara-on-the-Lake	\$8		
COCKTAILS	Price		
Dillon's Negroni On Tap Dry Gin 7, Aperitivo Liqueur, Sweet Vermouth	\$9		
Aperol Spritz Aperol, Soda, Sparkling Wine	\$10		
Mimosa Sparkling Wine, Orange Juice	\$11		



FALL MARKET MENU

BY TREADWELL



Two Courses | \$25

Three Courses | \$30



STARTERS

Mussels

steamed PEI mussels / chillies / parsley cream

Caesar Salad

baby romaine / smoked bacon / garlic croutons
parmesan cheese / buttermilk dressing

Daily Soup

MAINS

Lamb Shank

grainy mustard whipped potatoes / roasted root vegetables / red wine jus

Spaghettoni e Olio

garlic / olive oil / chilli flakes / parmesan cheese
black pepper / whipped ricotta

Beef “Bourguignon”

slow braised beef / pearl onions
button mushrooms / fingerling potatoes / beef jus

DESSERTS

Apple Crumble

warm apple crumble with vanilla ice cream

Creme Brûlée

milk chocolate / creme brûlée with ginger snap cookies