

Honsberger Estate Winery
THE OVEN MENU

SHAREABLE

EDDIES 12

Edamame, garlic and chili oil, hot out of the pizza oven

FLOOR BOARD 36

Cured meats. Local and artisan cheese. Pickled preserves. House focaccia

MUSSELS 17

The virgin Caesar. 1 lb of P.E.I. mussels. Clamato juice. Celery. Tomatoes spices. Grilled bread

DIPS 19

3 house made dips. Pickled preserves. Grilled pita and focaccia. We change it up so your serve will let you know today's selections

SALADS

Garden 14

Mixed lettuce with a selection of garden veg or from produce from local farms. Balsamic vinaigrette

Bresaola 17

Truffle dressed arugula. Pickled red onion. Shaved parmesan.

HANDHELDS - served with fries or salad

Crispy Chicken Schnitzel 21

Panko breaded chicken breast. Lemon caper aioli. Garden Slaw on a brioche bun

Muffuletta 22

Cured meats piled high with smoked provolone and muffuletta spread. Ciabatta

Hons-burger 22

Dijon aioli. Caramelized onion. Upper Canada Niagara Gold cheese. Lettuce and tomato on Con Gusto egg bun. *contains gluten

*GF bun + beyond meat available at no extra charge

PIZZA

Puttanesca 25

Tomato base. Anchovies, charred tomato, olives, capers, mozzarella cheese drizzled with basil oil

Hoisin Chicken 24

Mushroom, green onion, arugula, toasted sesame seeds, mozzarella

G.O.A.T. 23

Roasted garlic base. Asparagus, caramelized onion, mushrooms, arugula, Upper Canada goat cheese, balsamic drizzle

CLASSIC MARG 19

Basil. Sauce. You know

DESSERTS MP