



Start Your Day in Wine Country with one of Oaklands' Signature Brunch Beverages

Bottomless Mimosas 30

Orange, Cranberry, White Cranberry, Pear or Grapefruit

Espresso Martini 19

Original Canadian Cream or Salted Caramel Cream

Grapefruit Hugo Spritz 20

Grapefruit Juice, St. Germain Elderflower Liqueur, Trius Brut

Riverbend Mug Caesar 16

Double Ice Storm Vodka, Clamato

Gretzky's Coffee 14

Original Canadian Cream or Salted Caramel Cream

TO SHARE

Cheese Plate | Peller Red Pepper Icewine Jelly 21

Pacific Rock, Vacherin, Meteorite, Nosey Goat, Niagara Gold

Oysters | Half Dozen Fresh Shucked Canadian Oysters, Lemon Wedge, Hot Sauce, Fresh Horseradish 28

Bread | Fresh Baked Baguette, Stirling Creamery Butter 4.5

Experience an evening in Oaklands during the winter!

Every month throughout the winter season, we host exclusive, themed dinners inside our dining room.

Included is a sparkling welcome, a 5-course menu with a specially selected wine pairing.

Book through www.mywinecountry.com/on/ or call our concierge team at 1 (888) 510-5537.

Make it a 'winter weekend getaway' and stayover at the Inn!

Upcoming Theme:

Friday, March 27th – French Bistro Classics

RIVERBEND
INN AND VINEYARD



TO START

Creamy Garlic & Cauliflower Soup | Shaved Chestnut, White Truffle Croutons 14

Bibb & Blue Cheese Salad | Boston Bibb Lettuce, Crumbled Castile Bleu, Toasted Walnuts, Pancetta Red Wine Vinaigrette 16

Smoked Salmon | Fried Capers, Cured Lemon, Red Onion, Crème Fraiche 18

SIGNATURE DISH

Poached Hen's Egg on Mushroom Toast 26
Griddled Baguette, Green Peppercorns, Dijon Mustard Café Au Lait Sauce

MAIN COURSE

Croque Madame | Toasted Berkshire Ham, Gruyère Cheese, Golden Rye Sandwich, Fried Hen's Egg
Niagara Pear & Arugula Salad 30

Trout Meuniere | Seared Trout, Lemon Caper Brown Butter Sauce, Horseradish Rapini, Pomme Frites
Dijon Aioli 34

House Baked Quiche | Goat Cheese, Yukon Potato, Buttered Leek & Thyme Pie Crust, Artisanal Green Salad 28

Eggs Benedict | Two Poached Hen's Eggs, Peameal Bacon, English Muffin, Icewine Hollandaise
Artisanal Green Salad 32

DESSERT

Chocolate Merlot Decadence Cake | Sponge Toffee Crumb, Blackberry Compote 14

Heirloom Carrot Cake | Seasonal Compote, Brown Sugar Cream Cheese Buttercream 14

Cheese Plate | Peller Red Pepper Icewine Jelly | *Pacific Rock, Vacherin, Meteorite, Nosey Goat, Niagara Gold* 21

RIVERBEND
INN AND VINEYARD

Executive Chef Jason Parsons