



LE BRUNCH MENU

Available Saturday and Sunday, Long Weekend Mondays 12pm – 3pm

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

Fresh Croissants | House Preserve 5

Pain au Chocolate | 5

Fresh Baguette | Sea Salt Butter 4.5

Bistro Board | Niagara Gold, Meteorite, Crottin De Chavignol, Pingue Prosciutto, Black Forest Ham, Beetroot Cured Salmon, Pickled Vegetables, Grainy Mustard, Red Pepper Icewine Jelly 48

BRUNCH COCKTAILS

Bottomless Mimosas 30

Your choice of: Orange, Cranberry, White Cranberry, Pear or Grapefruit

Espresso Martini 19

No.99 Distillery Original Canadian Cream or Salted Caramel Cream, Espresso

Grapefruit Hugo Spritz 20

Trius Brut, Elderflower Liqueur, Grapefruit Juice, Club Soda

No.99 Coffee 14

No.99 Distillery Original Canadian Cream or Salted Caramel Cream, Fresh Brewed Coffee

Riverbend Mug Caesar 2oz 16

No.99 Distillery Ice Storm Vodka, Clamato, Spiced Just Right

COMPLEMENTING WINE PAIRINGS

Two-Course Wine Pairing 35 | Three-Course Wine Pairing 45 | Four-Course Wine Pairing 50

Executive Chef Jason Parsons

Pastry Chef Siddharth Nair

RIVERBEND
INN AND VINEYARD

A LA CARTE MENU

Available Daily 12pm – 3pm

FIRST COURSE

Sparkling Onion Soup | Gruyere, Garlic Croustade 18

Suggested Pairing: Peller Estates Ice Cuvée Classic

Crottin De Chavignol Brule | Strawberry, Grapefruit, Baby Spinach, Walnut Crunch, Mint Citrus Dressing 21

Suggested Pairing: Peller Estates Signature Series Ice Cuvée Rosé

Bistro Caesar | Romaine Hearts, Prosciutto, Sundried Tomato, Black Truffle Croutons, Anchovy Garlic Dressing 18

Suggested Pairing: Thirty Bench Small Lot Rosé

Beetroot Cured Salmon | Horseradish Crème Fraiche, Fried Capers, Pickled Fennel, Red Chili, Mustard Sprouts 22

Suggested Pairing: Thirty Bench Triangle Riesling

Mushroom Toast | Toasted Baguette, Green Peppercorn Dijon Café Au Lait Sauce 23

Suggested Pairing: Trius Showcase Pinot Noir

MAIN COURSE

Riverbend Ribeye Burger | Peameal Bacon, Meteorite, Sweet Peppers, Red Onion Jam, Pomme Frites, Dijon Aioli 36

Suggested Pairing: Peller Estates Private Reserve Baco Noir

Croque Monsieur | Black Forest Ham, Gruyere Cheese, Sourdough, Dijon Aioli, served with Frites or Spinach Salad 28

Suggested Pairing: Peller Estates Signature Series Chardonnay Sur Lie

Moules Frites | Sparkling PEI Mussels, Roasted Red Peppers, Black Garlic Fennel Crème, Pomme Frites 28

Suggested Pairing: Peller Estates Signature Series Ice Cuvée Classic

Summer Spaghetti | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil 30

Suggested Pairing: Trius Distinction White

Steak Tartare | Quail Egg, Black Truffle Chips, Frisse Endive, Dijon Aioli, served with Frites or Spinach Salad 36

Suggested Pairing: Domain Quelyus Pinot Noir

Spicy Tuna Nicoise Bowl | Lemon Ginger Tuna, Egg, Heirloom Tomato, Potato, Green Beans, Olives, Sriracha Dressing 33

Suggested Pairing: Peller Estates Private Reserve Rosé

DESSERT COURSE

Sour Cherry Tart | Toasted Meringue, Rye Shortbread, Riesling Anglaise 14

Suggested Pairing: Trius Showcase Riesling Icewine

Summer Fruit Trifle | Vanilla Bean Diplomat Cream, Macerated Seasonal Fruit, Buttermilk Cake 14

Suggested Pairing: WGE Estate Vidal Icewine

Chocolate Praline Semifreddo | Whipped Crème Fraiche, Cocoa Nib Toile 14

Suggested Pairing: Peller Estates Cabernet Franc Icewine

Cheese Plate | Niagara Gold, Meteorite, Crottin De Chavignol, Red Pepper Icewine Jelly 20

Suggested Pairing: Thirty Bench Select Late Harvest Vidal