



LE BRUNCH MENU

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

Fresh Croissants & Pain Au Chocolate | House Preserve, Sea Salt Butter 14

Fresh Baguette | Sea Salt Butter 5

Eggs Benedict | Two Poached Eggs, Peameal Bacon, English Muffin, Icewine Hollandaise 30

Bistro Board | Niagara Gold, Meteorite Brie, Woolwich Goats Cheese, Pingue Prosciutto, Black Forest Ham
Beetroot Cured Salmon, Pickled Vegetables, Grainy Mustard, Red Pepper Icewine Jelly 48
Suggested Pairing: Malivoire Small Lot Gamay

Cheese Plate | 5 Ontario Cheeses, Grainy Mustard, Red Pepper Icewine Jelly 26
Suggested Pairing: Stratus Cabernet Franc Rose

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

RIVERBEND
INN AND VINEYARD

*Executive Chef Jason Parsons
Oaklands Chef Timothy Rowe*