



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: Peller Estates Ice Cuvée Rosé

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

BRUNCH COCKTAILS

Bottomless Mimosas 30

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

Espresso Martini 19

No.99 Distillery Ice Storm Vodka, Original Canadian 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*

A LA CARTE MENU

Available Daily 12pm – 3pm

FIRST COURSE

Sparkling Onion Soup | Gruyère Cheese, Garlic Croustade 18

Suggested Pairing: Peller Estates Ice Cuvée Classic

Fior Di Latte | Heirloom Tomatoes, Pickled Beetroot, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil 21

Suggested Pairing: Trius Pinot Grigio

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

Suggested Pairing: Peller Estates Private Reserve Sauvignon Blanc

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

Suggested Pairing: Peller Estates Private Reserve Rosé

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

Suggested Pairing: Peller Signature Series Sur Lie Chardonnay

MAIN COURSE

Riverbend Ribeye Burger | Peameal Bacon, Meteorite Brie, Sweet Peppers, Red Onion Jam, Pomme Frites, Dijon Aioli 38

Suggested Pairing: Peller Estates Private Reserve Cabernet Sauvignon

Croque Monsieur | Black Forest Ham, Gruyère Cheese, Sourdough, Dijon Aioli, served with Frites 30

Suggested Pairing: Peller Estates Gamay Noir

Moules Frites | Sparkling PEI Mussels, Roasted Red Peppers, Black Garlic Fennel Crème, Pomme Frites 30

Suggested Pairing: Peller Estates Signature Series Chardonnay Sur Lie

Summer Spaghetti | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil 32

Suggested Pairing: Peller Estates Private Reserve Sauvignon Blanc

Steak Tartare | Quail Egg, Frisée Endive, Dijon Aioli, served with Frites 38

Suggested Pairing: Trius Showcase Pinot Noir

Signature Lobster Linguini

Fresh Pasta, Black Truffle, Icewine Poached Lobster, Smoked Bacon, Handeck, Chardonnay Cream

First Course 35 | Main Course 70

Suggested Pairing: Peller Estates Signature Series Chardonnay Sur Lie

DESSERT COURSE

Sour Cherry Financier | Rosé Chantilly, Macerated Sour Cherries 15

Suggested Pairing: Trius Showcase Riesling Icewine

Summer Fruit Trifle | Vanilla Bean Diplomat Cream, Macerated Seasonal Fruit, Buttermilk Cake 15

Suggested Pairing: Peller Estates Oak-Aged Vidal Icewine

Chocolate Semifreddo | Salted Caramel Sauce, Cocoa Oatmeal Crumb 15

Suggested Pairing: Peller Estates Cabernet Franc Icewine