

Please take note of your table # when ordering food

Wood Fired Pizza

72-hour cold fermented, 10% biga, 70% hydration
85% canadian 00 type, 15% hard red spring wheat sourdough crust
Somerset Orchards bakeshop *gluten-free crust available

MARGHERITA

Buffalo mozzarella, organic Bianco DiNapoli tomato sauce, basil

\$18

PEPPERONI

Ezzo all natural pepperoni, organic Bianco DiNapoli tomato sauce, fresh mozzarella

\$19

SPICY SALAMI

Niagara's Pingue natural salami, peperoncini, fresh mozzarella, organic Bianco DiNapoli tomato sauce

\$20

FUN GUY

creamy Danish blue cheese, garden kale, roasted mushrooms, burrata

\$20

WOOD-FIRED SOURDOUGH SANDWICH

ancho-roasted pork shoulder, Mutsu apple bbq sauce, buffalo mozzarella, spinach, kohlrabi slaw

\$18

Bakery Bar

Oat, honey & rhubarb muffin

\$4

Dark chocolate brownie

\$9

Polenta, almond & lemon cake

\$7

'Real AF' brown butter maple tarts

\$4

S'mores or chocolate chip cookie

\$3

J.Waldron berkshire pork sausage roll

\$6

Executive Chef Dan Boyce

Meadow Menu



Shared Plates

SPRING SALAD (GF) (V)

little gem + 'Sunny Days' farm greens, asparagus, roasted cherry tomatoes, apple-cider dressing, parmigiano

\$12

SIX OUNCE GRASS-FED BEEF MEATBALL

charred Bianco DiNapoli tomato sauce, farro, garlic scape HOT SAUCE, parmigiano

\$13

WHIPPED FETA DIP + FLATBREAD (V)

basil pesto, toasted pistachio, HOT maple syrup

\$14

WOOD-BAKED CREAMY MOZZARELLA DIP

shrimp, soppressata salumi, kale, peperoncini crusty sourdough bread

\$18

PULLED ONTARIO BURRATA CHEESE (V)

strawberry & rhubarb gazpacho, BC sea salt, aged ice cider balsamic, toasted sourdough

\$18



All of our ciders are non-GMO, low to zero-sugar, vegan, dh and super tasty!

CIDER HOUSE CLASSICS & ROTATING TAPS | 12 OZ | \$9

SAMPLE A FLIGHT OF 3 FROSTY CIDERS! \$15

HERITAGE DRY

6.5% | 2022 | Dry Scale 2

Crisp and clean. White wine on the nose. Notes of vanilla, apricot, ripe peach, baked apple pie. Perfectly balanced. Our best seller and for a very good reason.

CHERRIOSITY

6.5% | 2022 | Dry Scale 3

Niagara Montmorency Cherry and Apple Cider. Rose wine on the nose. Notes of vanilla, strawberry, rhubarb, plum, and summer berry jam. Remember what real cherry tastes like? We do!

LITTLE MAC

6.0% | 2023 | Dry Scale 1

A single-variety dry apple cider that celebrates the essence of Canada. The McIntosh apple is Canada's national apple and we're honouring this treasured pome with a crisp, delicate, and refreshing cider made with 100% McIntosh apples.

WESTWOOD HEART

6.3% | 2023 | Dry Scale 1 (not GF)

English style cider aged in a saison beer barrel. Made with Barrel Heart Brewing in Dundas. Full bodied and well- balanced with fruitiness, acidity, and classic English tannins. Notes of Werther's Original, creamy oak, vanilla from the barrel.

HAPPIER HOUR

6.8% | 2023 | Dry Scale 2

Heritage apple, oak- aged red wine, Montmorency cherry and lemon. A summer sipper citrus spritz that pairs perfectly with warmer weather! Tasting notes of red currant, strawberries and blood orange. Like a cider sangria!

SMOKING JACKET

7.7% | 2023 | Dry Scale 3

Our annual Father's Day release of this bourbon barrel aged sour cherry cider. This ones for you dad! Subtle notes of warm vanilla cinnamon spice, toffee and toasted oak balanced with tart cherry.

PREMIUM BOTTLE SELECTIONS | 6 OZ | \$8

GOLDRUSH

7.6% | 2023 | Dry Scale 1

single variety and barrel-aged GoldRush apple. Rich, vinous body with sharp green apple acidity. Mulled apple, rice quince, black pepper, sweet cinnamon spice, grapefruit with champagne like bubbles

BRAMLEY'S SEEDLING

5.9% | 2023 | Dry Scale 3

This iconic cooking apple originally discovered in Nottingham, England was our cidemaker's natural choice for a single variety cider. Fruit forward on the nose. Lively, juicy apple flavours upfront with notes of butterscotch, dry caramel, lime, passionfruit, and sour peach. Light and effervescent.

WONDERLAND

7.5% | 2023 | Dry Scale 3

This delicate sparkling ice cider is oak barrel aged and made from Golden Russet, Northern Spy, and Winesap apples. Maple syrup and buttered toast on the nose. A rich mouthfeel offers tasting notes of orange marmalade, marzipan, green apple, funky dried hay, honey and dried apricot. Sweet, juicy and bright.

Our Dry Scale



0% ALCOHOL | \$3

PIPPIN

Sparkling apple juice - apple, cherry & apple, pear or McIntosh

Nickelbrook

Ginger beer | Root beer

Bubly

Ferrarelle Water

Sparkling or Still

**FRESH PRESSED
CIDER \$6**

**TRY OUR DESSERT
CIDER! 20Z | \$5**

MIDNIGHT IN BRUXELLES

11.7% | 2015 | Cidre Noir

NORTH BY WEST

11.2% | 2020 | Ice Cider

FIRECRACKER

8.5% | 2022 | Fire Cider