

Honsberger Estate Winery
THE OVEN MENU

Monday	Closed
Tuesday	Closed
Wednesday	11am-8pm
Thursday	11am-8pm
Friday	11am-8pm
Saturday	11am-8pm
Sunday	11am-5:30pm

SHAREABLE

EDDIES 12
Edamame, garlic and chili oil, hot out of the pizza oven

FLOOR BOARD 36
Cured meats. Local and artisan cheese. Pickled preserves. House focaccia

MUSSELS 17
The virgin Caesar. 1 lb of P.E.I. mussels. Clamato juice. Celery. Tomatoes spices. Grilled bread

DIPS 19
3 house made dips. Pickled preserves. Grilled pita and focaccia. We change it up so your serve will let you know today's selections

SALADS

Garden 14
Mixed lettuce with a selection of garden veg or from produce from local farms. Balsamic vinaigrette

Bresaola 17
Truffle dressed arugula. Pickled red onion. Shaved parmesan.

HANDHELDS - served with fries or salad

Crispy Chicken Schnitzel 21
Panko breaded chicken breast. Lemon caper aioli. Garden Slaw on a brioche bun

Muffuletta 22
Cured meats piled high with smoked provolone and muffuletta spread. Ciabatta

Hons-burger 22
Dijon aioli. Caramelized onion. Upper Canada Niagara Gold cheese. Lettuce and tomato on Con Gusto egg bun. *contains gluten

*GF bun + beyond meat available at no extra charge

PIZZA

Puttanesca 25
Tomato base. Anchovies, charred tomato, olives, capers, mozzarella cheese drizzled with basil oil

Hoisin Chicken 24
Mushroom, green onion, arugula, toasted sesame seeds, mozzarella

G.O.A.T. 23
Roasted garlic base. Asparagus, caramelized onion, mushrooms, arugula, Upper Canada goat cheese, balsamic drizzle

CLASSIC MARG 19
Basil. Sauce. You know

DESSERTS MP