

THE BARLEY VINE RAIL Co.

STARTERS

The BVR Caesar Salad	8.00
Hearts of romaine, baby kale, BVR smoked bacon, sourdough croutons, reggiano, roasted and fresh garlic dressing	
Mixed Baby Greens	8.00
House made ricotta, toasted almond and quinoa granola, maple vinaigrette	
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Duck Fat French Fries	7.00
Roasted garlic Aioli, BVR ketchup	
Barn Yard Poutine	9.00
Duck fat french fries, Best Baa Dairy sheep curds, chicken gravy	
Deep Fried Pickles	7.00
Panko and herb crusted, ranch sauce	
Confit Chicken Wings	12.00
Panko crusted and deep fried, BVR hot sauce, ranch sauce	
Maple Smoked Atlantic Salmon	10.00
In house maple cured and smoked, beer mustard, herb croustini, pickles	
Beer Battered Lake Erie Yellow Perch	9.00
Grilled lemon, cabbage slaw and tartar sauce	
Mushroom and Goat Cheese Pâté	9.00
Woolwich Dairy goat cheese, candied walnuts, gala apple	
Chicken Liver Mousse	9.00
Pickled rhubarb, pistachios, herb croustini	
Pork Belly Perogi	10.00
Braised pork belly, crispy shallots, ranch sauce	

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES

MAINS

BVR Mac 'N' Cheese Three-cheese sauce, BVR smoked bacon, roasted butternut squash, toasted basil breadcrumbs	14.00
Bacon Wrapped Meatloaf Fried onion gravy, Hockley Valley Coffee barbecue sauce	16.00
Brown Butter Sauteed Gnocchi Potato and ricotta gnocchi, San Marzano tomato sauce, Parmesan Reggiano	14.00
Grilled Beef Burger 8 oz. Speers Farms Beef patty, served with duck fat French fries, BVR ketchup, beer mustard, roasted garlic aioli	15.00
Wild Leek and Goat Cheese Risotto Roasted wild leeks, ramp pistou, Woolwich Dairy Chevrai, seedlings	18.00
Roasted Free Range Chicken Breast Herb marinated and pan roasted, buttermilk mashed potatoes, pan jus	22.00
Pan Seared Trout Farmed rainbow trout, roasted fingerling potatoes, rapini amandine, lemon-chive butter	19.00
Steak Frites Herb marinated AAA beef flatiron steak, duck fat french fries, roasted garlic aioli	20.00
Blackened Atlantic Salmon Cajun crusted, fava bean 'succotash', toasted cornbread	19.00



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www.thebvrco.com



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DESSERTS

Cheese Plate

Selection of Canadian cheese, in house preserves, croustini

12.00

Triple Chocolate Brownie

Coffee caramel, vanilla bean ice cream

3.25

S'mores Pot de Crème

Chocolate custard, toasted marshmallow, smoked caramel, graham cracker crumble

3.25

White Chocolate and Rhubarb Parfait

Gingersnap biscuit, milk crumbs

3.25

Warm Maple Butter Tart

Candied pecans, cranberry puree

3.25

Vanilla Bean Crème Brûlée

Hazelnut biscotti

3.25

Heirloom Carrot Cake

Hockley Valley Coffee cream cheese frosting, candied walnuts

3.25

or
platter of
3 desserts
for \$9!