



Set 4 Course Lunch or Dinner

For group of 15 to 60

\$45 a person + 13% HST + 20% service charge

FIRST COURSE

CHARCUTERIE

chef's choice served along side

Beer House Mustard | Concord Grape Musto | House Pickles |

SECOND COURSE

NEW FARM GREENS

Mustard Greens, Local Heirloom Tomatoes, Candied Malt, Niagara Pinot Noir Vinaigrette

THIRD COURSE

Choice of One Entrée

SOUTHERN FRIED CHICKEN

Fried Chicken, Quinoa, Southern Slaw

COWBELL BURGER

Dry aged House Ground Chuck, House-made Bacon, House-Smoked Cheese, House Bread & Butter Pickle

CHEF'S LOCAL VEGETABLES

Smoked Beets, Japanese Eggplant, Roasted Squash, Carrots, Heirloom Tomatoes, Onion

FOURTH COURSE

CHOCOLATE CAKE



Set 5 Course Lunch

\$55 LUNCH SET MENU
ADD 13% HST + 20% SERVICE CHARGE

FOR GROUPS OF 15 TO 150

FIRST COURSE

Charcuterie & Artisanal cheese chef's choice served along side
Beer House Mustard | Concord Grape Musto | House Pickles | House Compote | Fresh Fruits | Beer
Nuts | Honeycomb | Crostini

SECOND COURSE

Beer & Cheese Chowder
Housemade Bacon, House Smoked Cheese, Toast Points

THIRD COURSE

New Farm Greens
Mustard Greens, Heirloom Tomatoes, Candied Malt, Pinot Noir Vinaigrette

FOURTH COURSE

Choice of One Entrée

Warm Smoked Trout
Celery Root Purée, Pickled Swiss Chard, BBQ Vegetables

Chef's Local Vegetables
Smoked Beets, Japanese Eggplant, Roasted Squash Carrots, Heirloom Tomatoes, Onion Purée
(vegan)

Steak Frites
Compound Butter, Picked Mushrooms, Frites

FIFTH COURSE

CHOCOLATE CAKE



Set 5 Course Dinner

For group of 15 to 150

\$65 a person + 13% HST + 20% service charge

FIRST COURSE

Oysters- Amuse Bouche
Seasonally prepared by chef

SECOND COURSE

Charcuterie & Artisanal cheese chef's choice served along side
Beer House Mustard | Concord Grape Musto | House Pickles | House Compote | Fresh Fruits |
Beer Nuts | Honeycomb | Crostini

THIRD COURSE

Choice of One

Beer & Cheese Chowder: housemade bacon, house smoked cheese, toast points

OR

New Farm Greens: mustard greens, local heirloom tomatoes, candied malt,
Niagara pinot noir vinaigrette

FOURTH COURSE

Choice of One Entrée

Warm Smoked Trout

Celery Root Purée, Pickled Swiss Chard, BBQ Vegetables

Chef's Local Vegetables

Smoked Beets, Japanese Eggplant, Roasted Squash Carrots, Heirloom Tomatoes, Onion Purée
(vegan)

Prime Rib Dinner

Roasted garlic mashed potatoes, jus, horseradish

FIFTH COURSE

Chocolate cake



Set 6 Course Dinner

For group of 15 to 150

\$75 a person + 13% HST + 20% service charge

FIRST COURSE

OYSTERS

Chorizo Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

SECOND COURSE

CHARCUTERIE

chef's choice served along side

Beer House Mustard | Concord Grape Musto | House Pickles

THIRD COURSE

BEER & CHEESE CHOWDER

Housemade Bacon, House Smoked Cheese, Toast Points

FOURTH COURSE

KALE & CHARD SALAD

Kale, Rainbow Chard, Creamy Roasted Garlic Dressing, Housemade Bacon, Parmesan Crouton

FIFTH COURSE

30 DAY DRY-AGED STEAK

7oz Manhattan Cut Striploin, Compound Butter,
Shaved Asparagus Salad, Pickled Mushrooms

Add Lobster tail to make a surf and turf \$18.00 or Octopus at \$13.00 per person

SIXTH COURSE

CHOCOLATE CAKE