

# SHELDRAKE POINT

EST 1997

## - SNACKS -

<b>BRAIDED PRETZEL (V)</b>	\$6
béchamel sauce   Dijon mustard	
<b>CHEESE BOARD (VG)</b>	M/L
locally sourced assorted cheeses	\$20 / \$25
<b>CHARCUTERIE &amp; CHEESE BOARD</b>	M/L
locally sourced assorted cheeses   locally sourced assorted meats	\$25 / \$30
<b>CRUDITÉS (VG)</b>	\$15
raw farm fresh vegetable platter   onion & chive dip	

## - SALADS -

<b>SEASONAL GREENS (V)(DF)</b>	\$16
field greens & spinach   croutons   red onions   strawberries   vinaigrette	
<b>GRILLED WATERMELON SALAD (VG)</b>	\$16
field greens & spinach   grilled watermelon   candied pecans   creamy feta   balsamic	

## - FLATBREADS -

<b>STREET CORN*</b>	HALF / FULL
feta   spicy chorizo   fire-roasted corn   avocado aioli   avocado   agave	\$16 / \$24
*GF available upon request	
<b>FIG &amp; BRIE*</b>	HALF / FULL
crispy prosciutto   creamy brie   sweet figs   honey	\$16 / \$24
*GF available upon request	

## - SANDWICHES -

SERVED WITH CHIPS (GF)

<b>RIESLING GLAZED TURKEY BREAST*</b>	\$16
sourdough   estate riesling glazed turkey breast   bacon   heirloom tomatoes   sundried tomato aioli   field greens   smoked gouda	
*GF available upon request	
<b>GOURMET GRILLED CHEESE*</b>	\$12
sourdough   muranda's dilly girl   muranda's cranky old lady cheddar   jake's smoked gouda   garlic aioli   pesto aioli	
*GF available upon request	
<b>KID-FRIENDLY GRILLED CHEESE*</b>	\$8
sourdough   cheddar cheese   butter	
*GF available upon request	
<b>FRENCH DIP*</b>	\$17
sub roll   thin shaved top round   gruyere cheese   caramelized onions   bone marrow & black garlic aioli   bone broth au jus	
*GF available upon request	

**\*IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY US!\***

FOOD KEY: DF (DAIRY FREE); GF (GLUTEN FREE); VG (VEGETARIAN); V (VEGAN); \* (UPON REQUEST)

**\*KITCHEN CLOSES HALF AN HOUR BEFORE CLOSE\***

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## -DINNER SPECIALS-

AVAILABLE 4PM-6PM/FRI-SUN

### BRAISED SHORT RIB CROSTINI (\*\*GF) \$14

toasted baguette slices | braised  
beef short ribs | whipped goat  
cheese | grape chutney

\*contains dairy & wheat

PAIRS WELL WITH DRY ROSÉ OR RESERVE MERITAGE

### AUTUMN HARVEST SALAD WITH SEARED SALMON (GF)(DF) \$26

mixed greens | seared salmon |  
sautéed delicata squash | red  
grapes | mission figs | pepitas |  
candied pecans | peaches-mint  
vinaigrette

\*contains fish & nuts

PAIRS WELL WITH DRY ROSÉ OR GAMAY NOIR

### VINEYARD SAGE GNOCCHI (VG) \$24

house-made gnocchi | brown  
butter | fresh sage, oregano, &  
thyme | shaved parmesan

\*contains dairy, wheat, & egg

PAIRS WELL WITH CABERNET FRANC

### SEARED SEA SCALLOPS WITH PEAR & SAGE RISOTTO (GF) \$32

sea scallops | butter | arborio  
rice | caramelized pear | crispy  
shallots | white wine | vegetable  
stock | parmesan | fresh sage |  
apple cider vinegar

\*contains shellfish & dairy

PAIRS WELL WITH PINOT GRIS OR CHARDONNAY

### VANILLA BEAN ICE CREAM WITH GRILLED PEACHES (VG) \$12

vanilla bean ice cream | fresh  
peaches | brown sugar |  
cinnamon

\*contains dairy & egg

PAIRS WELL WITH RIESLING ICE WINE

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(VEGETARIAN); V (VEGAN)

\*BISTRO SERVICE ENDS AT 6PM\*