



Welcome to our Farm  
Please order at the bar

**LUNCH**

Garden \$13

farm greens, zucchini, snap peas, farm honey ricotta,  
garden vinaigrette

Sausage Platter (for 2) \$33

garlic & fennel sausage, sauerkraut, mustard, pickles,  
jam, sourdough, potato salad

**WOOD FIRED PIZZA (12 inch)**

\$16 Margherita  
tomato, fresh mozzarella, basil pesto

\$17 The McCallister  
tomato, mozzarella, bocconcini, pizza parmesan

\$18 The Hammer  
tomato, mozzarella, ham, honey, hot peppers

\$18 Willi-Deluxe  
tomato, roasted pork belly, green pepper, olive, ricotta,  
pesto

**DRAUGHT BEER**

\$8/40c1 Stiegl - Pilsner 4.9%  
classic pilsner

\$8/40c1 Sonnen Hill - Sonnenbiere 4%  
farmhouse blonde ale

\$6/20c1 Bellwoods - Witchshark 9%  
double IPA

\$8/40c1 Matron - Janky 6%  
IPA



**COCKTAILS**

\$13 High Spirits   
pink gin, melon, lime, sparkling wine

\$11 Pyrazine   
gin, amaro, vermouth, peach, bell pepper, lime

\$10 Wind Down   
gin, cynar, sherry, house bitters

**DRAUGHT COCKTAILS**

\$9 Farmhouse Limeade   
pink gin, hibiscus, limeless, soda

\$11 Forager's Tea   
pink gin, farm foraged tea

\$11 Negroni Spritz   
pink gin, campari, sweet vermouth, soda

\$10 Gin & Tonic   
gin, locally made tonic, soda water

**NON-ALCOHOLIC COCKTAIL**

\$6 Wilted Spritz  
rotating "zero-waste" cordial (ask server for details)

**WINE by the GLASS**

\$14 Rosewood - Riesling AF  
niagara, dry & medium bodied

\$14 Rosewood - Night Moves  
niagara, dry & medium bodied