

# Courtyard Menu



Remember your table number and order at the counter. Then sit back, relax, we'll bring everything to you.

**Daily Features**  
See our chalkboard for daily soup and other features

Look for items marked with our 🏠 symbol. From our home to yours, enjoy our Merridale Makes lineup.

## Share Plates

**Brick Oven Bread \$13** 🌿  
Served with assorted house-made Chutneys 🏠  
*Add warm house-smoked olives \$12*

**Hummus & Naan \$13** 🌿  
Fresh made roasted red pepper hummus served with warm house-made naan bread  
*Add warm house-smoked olives \$12*

**Charcuterie Box \$36** GFA  
An assortment of cured meats and select cheeses, dried fruit, nuts, house-made Chutneys 🏠 Cyser Mustard 🏠 assorted pickles, brick oven bread 🏠 and fruit and nut crisps 🏠  
*Add warm house-smoked olives \$12*  
*Substitute gluten free \$5*

## Pasta

**Rosé Penne \$18**  
Penne pasta with chicken, red peppers and red onions tossed in a house made rosé sauce and topped with parmesan cheese served with brick oven sourdough toast 🏠

## All Day Brunch

**Grilled Cinnamon Bun \$10** 🏠 🌿  
House-made cinnamon bun rolled with Rhumb soaked apples, grilled with butter and topped with cream cheese frosting

**Farmhouse French Toast \$16** 🌿  
House-made sourdough 🏠 with strawberry rhubarb topping, whipped cream and graham cracker crumble

**Southwest Breakfast Bowl \$18** GFA  
Southwest style bbq pulled pork served on top of hash with two fried eggs and served with sourdough toast 🏠  
*Substitute gluten free \$3*

**Breakfast Sandwich \$18**  
Bacon, fried egg, arugula, tomatoes, and Merridale signature sauce on a house made ciabatta bun

**Breakfast Charcuterie Box \$30**  
Prosciutto, smoky bacon, french toast strips, brick oven bread 🏠 Merri Berri Jam 🏠 Apple Butter 🏠 maple syrup, brie cheese, creamy yoghurt, graham cracker crumble and rhumb soaked apple cinnamon bun

## Burgers

*Served with your choice of house salad or soup*

**Merridale \$20** GFA  
B.C. beef patty, Pear Brandy BBQ Sauce 🏠 garlic aioli, dill pickle, arugula, tomato and red onion  
*Substitute chicken for \$2, Substitute gluten free \$5*  
*Add bacon & cheese \$5*

**Lamb \$20** GFA  
House-made lamb patty, swiss cheese, Merridale signature sauce, arugula, red onion and pickled beet  
*Substitute gluten free \$5*

**Farmhouse Veggie \$20** GFA 🌿  
Black bean patty, quinoa, Smoked Tomato 🏠 Chutney garlic herb aioli, dill pickle, arugula, tomato and red onion  
*Substitute gluten free \$5*

## Savoury Pies

*Served with your choice of house salad or soup*

**Scrumpy Chicken \$19** 🏠  
House-made pastry filled with chicken, celery, carrots, green peas and creamy Scrumpy cider sauce

**Steak & Mushroom \$19** 🏠  
House-made pastry filled with savoury steak, mushrooms and gravy

**Creamy Chickpea \$19** 🏠 🌿  
House-made pastry filled with a creamy sauce featuring Scrumpy cider, chickpeas, celery, carrots and green peas

## Sandwiches

*Served with your choice of house salad or soup*

**Apple Brie Melt \$17** 🌿  
Toasted brick oven sourdough bread 🏠 topped with Apple & Onion Chutney 🏠 brie, cider gastrique and arugula

**Merridale Clubhouse \$19**  
Toasted brick oven sourdough bread 🏠 roast chicken, smoked bacon, garlic aioli, house-smoked cheddar, fresh tomato and arugula

**BBQ Pulled Pork \$18**  
Southwest style bbq pulled pork with house-made Pear Brandy BBQ Sauce 🏠 served on a brick oven sourdough ciabatta, with Scrumpy apple cider slaw

## Pizzas

*Sub vegan cheese for \$3 or gluten free crust \$5*

**Margherita \$19** GFA 🌿  
Tomato sauce, fresh tomatoes, fresh basil, bocconcini, olive oil, balsamic reduction

**Prosciutto & Fig \$19** GFA  
Tomato sauce, Prosciutto, dried figs, goat cheese, arugula and balsamic reduction

**Orchard BBQ \$19** GFA  
Pear Brandy BBQ sauce 🏠 assorted cured meats, caramelized onions and mushrooms, bocconcini, aged cheddar

## Salads

**House Salad \$18** GF 🌿  
Mixed garden greens, shredded carrots, dried cranberries, house-smoked cheddar, toasted pumpkin seeds, served with Merridale Vinaigrette 🏠  
*Add chicken breast \$6*

**Arugula Salad \$18** GF 🌿  
Arugula, goat cheese, pickled beets, candied walnuts, red onions Merridale Vinaigrette 🏠  
*Add chicken breast \$6*

## Dessert

**Signature Apple Pie \$12** 🏠 🌿  
House-made pastry, rich & tart apple filling served with vanilla ice cream, caramel sauce, whipped cream  
*Swap your ice cream for a cheddar slice \$2*

**Strawberry Rhubarb Pie \$12** 🏠 🌿  
House-made pastry, rich & tart apple filling served with vanilla ice cream, caramel sauce, whipped cream

**Daily Pie \$12** 🌿  
Check the chalkboard to see what our feature pie is today! Served with vanilla ice cream, caramel sauce, whipped cream

**Walnut Espresso Brownie \$12** 🌿  
Walnut espresso brownie served with vanilla ice cream, caramel sauce, whipped cream

# Orchard to Glass



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## Seasonal Ciders

See our chalkboard for drink specials

Scan the QR code to learn more about our cider & spirits



All prices listed are before tax

## Cocktails

*Crafted with spirits from our distillery*

### #Bliss \$12

Cowichan Vodka, Lavender Lemon Syrup, soda

### Cowichan Caesar \$12

Cowichan Vodka or Cowichan Gin, clamato, pickled garnish, spices

### Honey Bee \$12

Cowichan Copper Gin, Cyser Cider, lime juice, Ginger Syrup

### Tiki Time \$12

Cowichan Rhumb, Rosemary Cinnamon Syrup, Merri Berri Cider, lime juice, bitters

### Juicy G&T \$12

Cowichan Gin, Merridale Tonic, Fennel Citrus syrup

### Rosemary Cal \$12

Cowichan Gin, Rosemary Cinnamon Syrup, Merridale Mo'Moro Cider, lime juice

### Cherridale \$12

House distilled Cherry Liqueur, House Cider, glazed cherries

## Non - Alcoholic

### Fresh Pressed Apple Juice \$7

Pure pressed juice from apples

### Sparkling Lavender Lemonade \$7

Made fresh to order

### Fennel Fizz \$7

Merridale's house made signature soda

### Merridale's Ginger Soda \$7

Our take on gingerale

### Phillips Soda Works \$7

Root Beer, Orange Cream, Ginger Ale, Cola

### Drumroaster Coffee \$4

### Tea \$4

## Merridale Ciders

*Ciders made right here in our cellar with apples from our farm  
Listed in order of driest to sweetest*

### Scrumpy 11% Sleeve: \$9

Strong, sharp and rich in flavour with strong tannins and a very dry finish, aged in oak barrels

### Traditional 7% Sleeve: \$8

A dry, tannic and balanced true English-style cider

### Cowichan Dry 6% Sleeve: \$7

A delicious balance of fruitiness, sharpness and dry characteristics

### House 6% Sleeve: \$7

A clean, fruit forward cider with a semi-dry finish

### Mo'moro 6% Sleeve: \$7

Dry hopped with Mosaic hops and refreshed with blood orange juice

### Merri Berri 6% Sleeve: \$7

Semi-sweet cider with black currant, cherry and raspberry juice

### Cyser 10% Sleeve: \$9

Sweet, rich blend of apples and apple blossom honey

## Spirits Neat

### 1 oz Cowichan Spirits \$8

Vodka | Gin | Copper Gin | Rhumb | Spiced Rhumb | Apple Dessert

## Beer & Wine

### Phillips Pilsner 5% Sleeve: \$7

Clean crisp and bright

### Chamberton Winery 6oz: \$9 9oz: \$12

White: Dry with zesty citrus fruits and clean finish

Red: Dry, smooth palate with cherry, plum flavours