

**“GRAPE EXPECTATIONS: A PLAYFUL
PLATES PARTY”**

AT BRAMPTON 1860

“ADULT TRICK OR TREAT NIGHT”

OCTOBER 23, 2025, 6:00-8:00PM

EXPERIENCE A PLAYFUL EVENING AT OUR 19TH-CENTURY MANOR,
WHERE FINE WINE AND EXQUISITE BITES UNITE IN PERFECT HARMONY.
DELIGHT IN EXPERTLY CURATED PAIRINGS THAT CELEBRATE TASTE AND
TRADITION, ALL WITHIN AN AMBIANCE OF HISTORY AND HOSPITALITY.
GEAR UP FOR SOME GHOULISH GOOD EATS AND SPIRITED FUN WITH
OUR ADULT TRICK OR TREAT SMALL PLATES MENU, EACH COURSE
HIGHLIGHTS DELICIOUS SOUTHERN-STYLE FAVORITES WITH A SPOOKY
TWIST, PAIRED WITH FINE WINES!



STARTER

Begin the evening with a bewitched Southern-style Charcuterie Board. This delectable board layers special cheeses, smoky meats, tangy pickled vegetables, creamy pimento cheese, and more to send your tastebuds screaming with delight. Paired w/Prosecco, Italy



FIRST COURSE

Enjoy a zesty Southern Black-Eyed Pea Salad that's all sass and crunch. Southern charm with a haunted twist—we wouldn't want to 'ghost' this salad. Paired w/Grenache, France



SECOND COURSE

Indulge in golden Lobster-Shrimp Cakes—crisp on the outside, tender inside with a bright lemon aioli. *Beware* - one bite and you're under its spell! Paired w/Chenin Blanc, S Africa



THIRD COURSE

Savor Creole Seafood Jambalaya piled high with shrimp, crab and smoky sausage served w/ sweet cornbread to cool your palette and creamy coleslaw to soothe your soul. So good, it might just raise the dead (and they'll want seconds). Paired w/Monatrell, Spain



FINISH

End the night on a boozy note with The Lane Cake, a Southern classic made with layers of delicate white sponge and a rich filling of bourbon-soaked raisins, coconut & pecans. Frosted, flamboyant, and slightly possessed—this cake doesn't just arrive, it makes an entrance. Paired w/a bourbon cocktail

\$65 per person plus tax and *gratu*ity

