

“GRAPE EXPECTATIONS: A PLAYFUL PLATES
PARTY” AT BRAMPTON 1860
“STARS, STRIPES & SUMMER SIPS”
JULY 23, 2026 6:00-8:00PM

INSPIRED BY THE SPIRIT OF A CLASSIC FOURTH OF JULY BARBECUE AND SUMMER PICNIC, THIS FIVE-COURSE TASTING MENU CELEBRATES THE SEASON WITH BRIGHT PRODUCE, SMOKY GRILLED FLAVORS, CROWD-PLEASING COMFORT DISHES, AND FESTIVE SIPS WORTHY OF AN INDEPENDENCE DAY GATHERING.

TO ELEVATE THE EXPERIENCE, WINE PAIRINGS ARE EXPERTLY CURATED BY MONICA CONNORS, WSET® LEVEL 3 & REGIONAL SALES DIRECTOR AT DMV DISTRIBUTING, ENSURING EVERY BITE AND SIP HARMONIZE BEAUTIFULLY.

STARTER

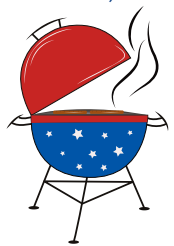
Cheesy Sausage and Celery-Pickle Relish Flatbread - A little backyard bravado on a crisp focaccia flatbread—savory sausage, melty cheese, and a pickle relish with just enough zip to wake up the party. Paired with Hasen Sprung Niederösterreich Grüner Veltliner, Austria. It's bright acidity and peppery, citrusy profile help through the richness of the sausage and melted cheese.

FIRST COURSE

Red, White and Blue Summer Salad-A flirty little firecracker — juicy peaches, sassy blueberries, mozzarella pearls that know they're adorable, and prosciutto doing its salty strut. All tossed in a bright, basil-mint vinaigrette. Paired with Rose D'Madeleine Alpes de Haute Provence Rosé, France - crisp and refreshing with a hint of strawberry, complementing the light fruity salad.

SECOND COURSE

Pesto Turkey Sliders and Spicy Whiskey BBQ Sliders with Homemade Chips -Why choose just one? This slider duo brings both the garden-party charmer and the smoky barbecue rebel to the table, with crunchy house-made chips playing very good support. Paired with Les Allies Pinot Noir, France - it has juicy red fruit and enough earthy minerality and subtle spice to stand up to the richness of the meat and chips.



MAIN COURSE

Chipotle Lime Chimichurri Steak with Grilled Corn and Avocado Salad - Here comes the fireworks —bold, juicy steak with a cheeky kick of chipotle-lime chimichurri, plus a grilled corn salad that tastes like summer showed up dressed to impress. Paired with Tonel 46 Reserva Malbec, Argentina offering a balance a of ripe fruit, oak influence, and smooth tannins to the bold meat.

FINISH

Jumbleberry Crumble A warm, jammy tumble of summer berries tucked beneath a buttery crumble—equal parts cozy, celebratory, and impossible to resist. Paired with a Berry Sangria made w/ Les Allies Sparkling Brut Rosé, France—for a bubbly festive, fruit-forward finish.

\$75 per person, add \$10 gratuity plus tax

