



INN ON THE TWENTY

Field to Fork Fridays

Choice Cocktail

(below can be prepared as a Mocktail upon request)

Niagara Peach Bellini

White Peach Nectar, Dolomite Brut and Fresh Niagara Peach Garnish

OR

Niagara Old Fashion

Muddled Peaches, Dillons Rye, Orange Bitters with Marchino Cherry

First

Summer Greens

Mixed Greens, Roasted Tomatoes, Radish, Carrot, Pecans, Riesling Vinaigrette

OR

Battered Zucchini

Tasaki, Fire Roasted Eggplant dip

OR

OT20 House-Made Pâté

In house made Pork Pâté, Peach Chutney, Herbed Crostini, Pickled Vegetables

Second

Peach Brined Chicken Supreme

Caramelized Peaches, Peach Butter BBQ Glazed, Summer Succotash

OR

Pan Seared Atlantic Salmon

Pea Purée, Butter Braised Carrots, Lemon Dill Cream

OR

Braised Beef Roast

Chimichurri, Pomme Purée, Broccolini, Cave Spring Cabernet Franc Jus

*Vegetarian Pasta Available upon request

Third

Seasonal Fruit Crumble Tart

Vanilla Bean Ice Cream

*\$65 per person*plus taxes and gratuities*

Three Courses + Featured Cocktail Selection

Available Friday Evenings Only 5pm-8pm | Reservations Recommended

Additional discounts not applicable to promotional menus

August -> September 2026