

## **RHUBARB Beverages & Features**

### **House Wine - White**

*Matto Pinot Grigio - Italy 12/18/32/50*

*San Tiziano Chardonnay - Italy 12/18/32/50*

*Fielding Chardonnay - Niagara 12/18/32/50*

### **House Wine -Red**

*Casa Solar Tempranillo - Spain 12/18/32/50*

*Anno Domini Syrah - Italy 12/18/32/50*

*Cave Springs Cabernet Blend - Niagara 12/18/32/50*

### **House Wine - Rose**

*2027 Cellars Rosé - Niagara 14/20/35/55*

### **Beer**

*35 & 118 Cream Ale 5%*

*Campfire Rye Ale 5%*

*Kungaroo IPA 5.5%*

*Black Rock Dark Ale 5%*

*North Country Kellerbier 5%*

*Pumpkin Ale (cans) 5.8%*

*Toucan Sour (cans) 4.6%*

*Blairhampton Triangle - New England IPA (cans) 6%*

### **Cider**

*Fielding Apple 5.5%*

*Fielding Peach 4.5%*

*Fielding Rosé Cherry 4.5%*

### **To Start**

*Lamb & Fall Vegetable Soup 9*

*Roasted Rutabaga & Celeriac Soup/Chilli Oil 9*

*Roasted Beet Tartine/Grilled House Sourdough/Arugula/Rosemary Manchego 18*

*Baby Kale Caesar/Bacon / Crostini 19*

### **Mains**

*Moroccan Spiced Lamb Shank/ Apricot/ Herb Jus 29*

*Seared Magret Duck Breast/ Fig Black Pepper Gastrique 34*

*Grilled Bison Striploin/ Port Cranberry Jus/ Blue Cheese Crumb 39*

*Rainbow Trout/Shrimp/PEI Mussels/Linguine/Arugula/ Heirloom Tomato Cream 32*

*Roast Pacific Halibut/ Pineapple & Pickled Jalapeno Salsa 36*

### **Desserts**

*Warm Chocolate Fudge Cake/ Salted Caramel Sauce/ Vanilla Ice Cream 9*

*Buttertart Cheesecake/Spiced Pecans/Salted Caramel Sauce 9*

*Creme Brûlée/Fresh Fruit 9*

*Blueberry Bread Pudding/Vanilla Gelato 9*

# **RHUBARB**

## **To Start**

### ***Soup On Our Daily Features 9***

*House Baked Bread/Spiced Olives/Hummus 9*

*Haliburton Field Greens/Radish/Maple Pumpkin Seeds/Cider Chive Vinaigrette 15*

*Garlic Escargot/ Mushroom/Toast/ Cream/ Parmesan 16*

*Iceberg Wedge Salad/ Smoked Bacon/ Pickles/ Crostini/ Blue Cheese Dressing 17*

*Poutine/ Duck Confit/ Mustard Gravy/ Cheese Curds 17*

## **Mains**

*Pork Schnitzel/ Mushroom Jäger Sauce 26*

*Pork Schnitzel Sandwich/ Roast Tomato Pepper Sauce/ Cheese/ Frites/Greens. 22*

*House Made Burger/ Aged White Cheddar/ Double Smoked Bacon/ Greens/ Frites. 24*

*Roasted Chicken Pot Pie/ Organic Greens 22*

*Lake Erie Pickerel Fish & Chips/ House Made Aioli/ Wild Leek Slaw 24*

*Impossible Vegan Burger/ Vegan Cheese/ Pickled Onions/ Field Greens/ Frites 24*

*Garden Basil Arugula Pesto Potato Gnocchi/ Zucchini/ Sundried Tomato 21*

*Strip loin Steak Frites/Field Greens/ Aioli/ Chipotle Jus 28*

*Cold Water Arctic Char/ Maple Chive Vinaigrette 29*

*Grilled Cornish Hen/ Roast Red Pepper Chimichurri Sauce 26 4*

### ***Desserts On Our Daily Features***