

# RHUBARB

## To Start

Daily Soup Chilled and Hot 9

Simple Bread Plate/ Butter/ Radish/ Sea Salt 6

Hummus Plate/Spiced Olives/ House Made Dips/Pickled Vegetables/Warm Bread 12

Rhubarb House Greens/Radish/Carrots/Maple Pumpkin Seeds/Cider Chive Vinaigrette (v) 15

Garlic Escargot/ Mushroom Cream/ Crostini/ Parmesan 17

Blue Cheese Wedge Salad/Confit Duck/Garden Radish/Chive/Focaccia Crouton 22

Russet Fry Poutine/ Duck Confit/ Bacon/ Mustard Gravy/ Cheese Curds 18

Goat Cheese/Local Greens/Watermelon/ Caper/White Balsamic/Honey/Crostini 19

Ontario Tomatoes/Basil/Garden Nasturtium/Cashew Parmesan 20

## Mains

House Made Burger/ Aged White Cheddar/Double Smoked Bacon/Greens/Frites 26

Pork Schnitzel/Mushroom Jäger Sauce/Parmesan 26

Impossible Burger/Vegan Cheese/Pickled Onions/Field Greens/Frites (v) 24

Crispy, Beer Battered Fish & Chips/Lake Erie Pickerel/House Made Aioli/Pesto Coleslaw 24

Garden Herb Leek Falafel/Cauliflower Tabouleh/Garden Herb Tzatziki/Chili Oil 24

Pot Pie/Roast Grain Fed Chicken/Root Vegetables/Puff Pastry/Organic Greens 22

Steak Frites/5oz Strip Loin/Russet Frites/House Aioli/Greens 30

8 oz Beef Striploin/Summer Vegetables/Potato/Brandy Peppercorn Sauce 35

Cold Water Arctic Char/Garden Herbs/Arugula/Chimichurri Sauce 32

Sundried Tomato Leek Linguini Puttanesca/Fried Eggplant Scallopini 26

Korean Grilled 1/2 Cornish Hen/House Sausage Fried Rice/Local Honey Chili Oil 29

Primal Cuts Chipotle 8 oz Pork Chop/Brandied Apple Rhubarb Chutney 29

# FEATURES & DRINKS

## Cocktails

- Pimm's Cup (Pimm's, lemon, fresh strawberries, Prosecco) 17*  
*Blueberry Fizz (Vodka, blueberries, Agave Syrup, lemon, sparkling water) 17*  
*Strawberry Mint Mojito (Rum, Strawberry, Syrup, Lime, Soda, Mint) 17*  
*Mango Cosmo (Vodka, Triple Sec, Mango, Cranberry) 17*  
*Coconut Margarita (Coconut Tequila, Lime, Simple Syrup, Triple Sec, Salt) 17*  
*Boozy Bourbon Smash (Bourbon, Strawberry Syrup, Lemon, Bitters) 17*  
*Elderflower Gin Fizz (St. Germaine, Gin, Lime, Lemonade) 17*

## WHITE WINE - 6oz/9oz/ 1/2 litre/bottle

- Lalot Pinot Grigio - Italy 15/22/38/60*  
*Redtail Chardonnay - Niagara 15/22/38/60*  
*Fielding Rose - Niagara 15/22/38/60*  
*Prosecco 15/60*

## RED WINE - 6oz/9oz/ 1/2 litre/bottle

- El Pedal Rioja - Spain 15/22/38/60*  
*CS Cabernet Blend - Niagara 12/18/32/50*  
*Querceto Chianti - Italy 12/18/32/50*

## Draught 7.50

- BBCo 35 & 118 Cream Ale 5%*  
*BBCo Kellerbier 5%*  
*BBCo Kungaroo IPA 5%*  
*BBCo Nick and Benton Good Beer Session IPA 4.2%*  
*BBCo 2 Putt Pilsner 4.5%*  
*Black Rock Dark Ale 5.5%*  
*Waupoos Cider 5%*

## Canned Beer 7.50/Ciders 9

### **LOCAL**

- BBCo North Country Kellerbier 5%*  
  
*HHighlands IPA 5.5%*  
*HHighlands Blueline Blonde 5%*  
*HHighlands Coffee Porter 5.5%*  
  
*BBCo Black Rock 5%*  
*BBCo Campfire Rye 5%*  
*HHighlands Irish Red Ale 6%*  
*HHighlands Honey Brown Ale 5%*  
*HHighlands Harvest Wheat Ale 4.5%*  
*Clear Lake Brewing Co. Session Ale 4.8%*

### **OTHER**

- Kronenbourg 1664 Blanc 5%*  
*Side Launch Wheat Ale 5.3%*  
*Pilsner Urquell 4.4%*  
  
*Canvas Original Kolsch-Style Ale 4.5%*  
  
*Side Launch Wheat 5.3%*  
*Fielding Estates Hard Apple Cider 5.5%*  
*Fielding Estates Cherry Rosé Cider 4.5%*  
*Wernesgruner 4.9 %*

## To Start

- French Onion Soup / Crostini / Cheddar / Parmesan 9*  
*Chilled Fennel Pear / Asparagus Soup 9*  
*Malpeque Oysters / Mignonette / Fresh Horseradish 22*  
*Seafood Plate / Potato Salad / Candied Char / Smoked Trout Mousse / Greens 24*

## Mains

- Seared Rare Tuna / Pineapple Lime Salsa 34*  
*Sockeye Salmon / Fennel Beurre Blanc 32*  
*Elk Loin / King Oyster Mushrooms / Blue Cheese 40*  
*Chicken Supreme / Sundried Tomato / Goat Cheese 30*  
*Ontario Duck Breast / Grainy Mustard / Thyme 30*

## To Finish 9

- Dark Chocolate Brownie / Vanilla Gelato*  
*Spiced Rum Pecan Cake / Vanilla Gelato*  
*Lemon Loaf / Fresh Berries*  
*Vanilla Gelato / Fresh Berries*

