

RHUBARB

To Start

Daily Soup/Side Focaccia 10

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

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

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

Grilled Apple/ Marinated Beets/ Goat Cheese/Maple Roasted Pumpkin Seeds/Mixed Greens 19

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

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/Seasonal Vegetables/Brandy Peppercorn Sauce 35

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

Sundried Tomato, Leek Linguini Puttanesca/Fried Eggplant Scallopini/ Cashew Parm (v) 26

FEATURES & DRINKS

LOCAL BEER

ONT CRAFT & IMPORTED BEER

CIDER

SPECIALTY BEER

And Daily Features (Change every day!)