

RHUBARB

To Start

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 19

Russet Fry Poutine/Confit Duck/Bacon-Mustard Gravy/Cheese Curds 19

Blue Cheese Wedge Salad/Confit Duck Leg/Garden Radish/Chive/Focaccia Crouton 23

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 28

Impossible Burger/Vegan Cheese/Pickled Onions/Field Greens/Frites (v) 26

Crispy, Beer-Battered Fish & Chips/Lake Erie Pickerel/House Aioli/Pesto Coleslaw 27

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

Pot Pie/Grain Fed Chicken/Root Vegetables/Puff Pastry/Greens 26

8 oz Beef Striploin/Seasonal Vegetables/Brandy Peppercorn Sauce 38

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

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

FEATURES & DRINKS

Hot Honey Paloma (Tequila 1.5oz, Hot Honey, Lime, Grapefruit, Soda) 17

Fall Aperol Spritz (1oz Aperol, 0.5oz Chambord, Prosecco, Soda) 17

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

L'envolée Chardonnay - France 13/19/33/57

Fielding Sauvignon Blanc - Niagara 15/22/38/60

Fielding Rose- Niagara 13/19/33/57

Prosecco - 15 glass/60 bottle

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

Fielding Fireside Red - Niagara 13/19/33/57

Brickfielder Shiraz- Barossa Valley, Australia 15/22/38/60

Headwinds Pinot Noir- California 15/22/38/60

Canned Beer/Ciders (473mL) 9

DRAFT BEER 5.5/9

Carnarvon Cream Ale * 5.5%

Foggy Bottom IPA * 5.5%

LOCAL CANNED BEER

*Publican House Carnarvon Cream Ale** 5.5%

*Publican House Foggy Bottom IPA** 5.5%

Boshkung Kellerbier 5%

**private label beer, brewed just for Rhubarb!*

SPECIALTY BEER

Juicy & Wild Black Belle Sour 5.9% 22

CIDER 9

Fielding Apple Cider 5.5%

Fielding Cherry Rose Cider 4.5%

ONT CRAFT & IMPORTED BEER

Publican House Our Pet Pilsner 4.5%

Publican House High Noon Wheat 4.5%

Publican House Lime Light Lager 4%

Publican House Light Lager 4%

Publican House Broken Record Porter 6%

Publican House Henry's Irish Red Ale 5%

Publican House Copper Thief Copper Lager 5.6%

KLB New England IPA 5.5%

KLB Raspberry Wheat Ale 4.5%

KLB Lazy Waves Hazy IPA 6%

Pilsner Urquell 4.4%

Lech Premium Polish Beer 4.8%

Beau's Refresher (passionfruit, raspberry, pineapple) 4.5%

Carlsberg Danish Lite 4%

Daily Soups, Side Focaccia

East Coast Chowder: Cabbage/Potato/Clam/Mussels/Pork 12

Moroccan Lentil/Fennel 10

To Start

Trout Duo: Smoked Trout/Trout Gravlox/Apple, Potato, Celery Salad 22

Raspberry Point Oysters/Fresh Horseradish/Sweet Chilli Sauce 24

Mussels/Bacon/Fennel-Cream/Crostini 19

Sourdough Tartine/Spec Ham/Tomato/Shaved Gouda/Arugula/Dijon Dressing 22

Bison Poutine/House Frites/Cheddar Curds 19

Mains

Bison Striploin/Red Onion Marmelade/Horseradish Jus 45

Wild, Pacific Halibut/Grilled Pineapple Salsa 38

Seafood Pasta/Trout/Halibut/Roasted Peppers/Tomato-Cream 33

Lamb & Venison Rack Duo/Blue Cheese & Cranberry Cumberland Sauce 49

Capicola Sandwich/House Focaccia/Grilled Vegetables/Aged Cheddar 28

To Finish 12

Classic Cheesecake/Boozy Berries

Dark Chocolate & Sea Salt Brownie/Maple Syrup/Vanilla Gelato (gf)

Carrot Cake/Cream Cheese Icing/Local Honey

Pumpkin-Apple Creme Brûlée (gf)

Cinnamon-Apple Crisp/Raspberry Sorbet (v)

Strawberry Sorbet/Fresh Mint (gf, v)