

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

Russet Fry Poutine/Confit Duck/Bacon-Mustard Gravy/Cheese Curds 21

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

Garlic Escargot/Mushroom Cream/Crostini/Parmesan 19

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

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

Steak Frites/5oz Strip Loin/House Aioli/Greens/Pickled Onion/Russet Fries 35

Rainbow Trout/Garden Herbs/Arugula/Chimichurri 36

Crispy Beer Battered Pickerel Fish & Chips/ House Aioli/Pesto Coleslaw 28

Chicken Pot Pie/Root Vegetable/Puff Pastry/Greens 26

8oz Beef Striploin/Brandy Peppercorn Sauce 49

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

FEATURES & DRINKS

Seasonal Cocktails

Taste of Tulum (1oz Distl Ancho Chili Vodka, .5oz Triple Sec, Tajin, Grapefruit, Fresh Citrus, Agave) 17
Cranberry Cucumber Sour (1.5oz Gin, Cranberry Cucumber Mint Syrup, Fresh Citrus) 17
The Hear Me Out (.5oz Tequila, 1oz Drambuie, Cold Brew Coffee, Agave, Grapefruit) 13

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

Straccali Pinot Grigio - Italy 13/19/33/57
Fielding Unoaked Chardonnay- Niagara 13/19/33/57
Prosecco - 15 glass/60 bottle

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

Bobal Old Vines Calabuig- Spain 13/19/33/57
Fielding Red Conception- Niagara 13/19/33/57
Chateau Joinin Bordeaux - France 13/19/33/57

DRAUGHT BEER 5.50/8

Lake of Bays Light Lager 4%
Lake of Bays Red Ale 5%

LOCAL CANNED BEER 9

Foggy Bottom IPA* 5.5%
*private label beer, brewed just for Rhubarb!

CIDER 9

Fielding Cherry Rose Cider 4.5%
Fielding Peach Cider 4.5%
Fielding Apple Cider 5.5%
Reinhart's Red Apple 7%

SPECIALTY BEER

Bruton Lilith American Pale Ale (750mL) 5.5% 24

CANNED ONT CRAFT & IMPORTED BEER 9

Lake of Bays On The Hunt Pilsner 4.5%
Lake of Bays Starboard New England IPA 5.4%
Whitewater Legion Lager 5%
Bobcaygeon Dockside Red Ale 5%
Bobcaygeon Chocolate Stout 6.3%
Bobcaygeon Cottage Lager 5%
Kawartha Lakes Brewery Red 5%
Sawdust City Juicin' IPA 6%
Sawdust City Skinny Dippin Stout 5.5%
Grolsch Pilsner 5%
Carlsberg Light 4%
Henderson's Best Amber ale 5.5%
Red Stripe Jamaican Beer 4.7%
Dab Dortmunder Lager 5%
Pilsner Urquell Pilsner 4.4%
Whistler Brewing *gluten-free* Lager 5% (\$8/355mL)

Non Alcoholic

Free Spirited Mocktails 14
Strawberry Mint Mojito
Amaretto Sour
Caesar
Sober Bicycle Thief

N/A Beer 5

Harmon's Lunchbox Lagered Ale
Harmon's Half Day Hazy IPA
Harmon's Tresette Italian Style Pilsner
Guinness

"Wine" Single servings

Proxies Bubble Red 12
Gruvi Dry (Secco) 9

"Wine" By the Bottle 42

Proxies White - Citrus, Zippy
Proxies Bubbly Gold - Bright, Elegant

Daily Soups, Side Focaccia 10

Curried Butternut Squash
French Onion Soup/Comte Cheese (veg)

To Start

Northern Belle Oysters/Fresh Horseradish/Mignognette 24
Smoked Salmon/Greens/Pickled Onion/Corn Blini 23
Italian Caesar Salad: Crispy Anchovy/Olives/Sun-Dried Tomatoes/Prosciutto 21

Mains

Seared Branzino/Bacon/Red Wine/Tomato 35
Wild Boar Meatballs/Herbed Goat Cheese Lasagne/Greens 29
Roasted Salmon Linguine/Spinach Tarragon Cream 36
Grain Fed Quebec Mushroom Chicken Marsala 37

To Finish 12

Dark Chocolate Sea Salt Brownie/Vanilla Gelato/Maple Syrup (gf)
Peanut Butter Cheesecake/Chocolate Brownie Crust
Lemon Tart/Raspberry Gelato
Banana Loaf, Caramel Sundae
Carrot Cake/Cream Cheese Icing/Local Honey
Spiced Rum Pecan Cake/Vanilla Gelato
Lemon Cake (gf, v)