

## **RHUBARB Beverages & Features**

**Feature Cocktail** - Aperol Spritz (aperol, prosecco, fruit) 15

### **House Wine - White**

Domaine Due Grand Sauvignon Blanc - France 14/20/35/55

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 (can) 5%

Black Rock Dark Ale 5.5%

Campfire Rye Ale 5%

Kungaroo IPA 5.5%

North Country Kellerbier 5%

Quaker's Breakfast Stout (can) 5.8%

Pumpkin Ale (can) 5.8%

### **Cider**

Fielding Apple 5.5%

Fielding Peach 4.5%

Fielding Rose Cherry 4.5%

### **To Start**

Thai Curry Cauliflower&Pea Soup 9

Potato Leek&Pearl Onion Soup 9

Tartine/House-made Focaccia/Zippy Beet Spread/Goat Cheese/Arugula 19

Oysters/ Raspberry Point Mingnonette/ Champagne Vodka Chili 22

Roasted Beet Salad/Local Greens/Parsley Vinaigrette/Rosemary Manchego 17

### **Mains**

Lamb Choucroute/Lamb Sausage/Pork Belly/Cabbage/Grainy Mustard 30

Roasted Duck Magret/Cranberry Port 32

8 oz Bison Ribeye/Pears/Foie Gras 49

Roasted Halibut/Pineapple-Jalapeño 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

Nutella Chocolate Chip Cookie Sundae/Ice Cream/Raspberries 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*

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