

## SNACKS

PIMIENTO CHEESE HUSHPUPPIES 9

Comeback Sauce

BAKED NC OYSTERS BENTON 23

Country Ham, Greens, House Hot Sauce

THE RHU BREAD SERVICE 9

Green Garlic-Milk Bread, Benne, Sea Salt Butter

CHICKEN LIVER MOUSSE 14

Chow-Chow, Parsley, House Crackers

THREE CHEESE PLATE\* 21

Pickles, Imladris Berry Best Jam, Local Honey, Dijon Mustard, Lavash

## PASSING TIME

GOAT CHEESE BURRATA 18

Roasted Strawberry and Rhubarb Jam, Caramelized Onions, Pickled Knotweed Dressing, Toasted Almonds, Mountain Mint, Tetragonia, Toast

HOUSE SMOKED ANDOUILLE SAUSAGE 21

House Sauerkraut and GG Arugula Salad, Sorghum Mustard

BAKED RICOTTA GNOCCHI AND RABBIT RAGOUT 28

Fonduta, Carrots, Breadcrumbs, Coffee-Cured Duck Ham, Grana Padano

HOT WATER CORNBREAD AND RAMPS 16

Ramp Butter, Lemon Verbena Honey, Pea Tendrils, Crispy Benton's Ham

WOOD ROASTED NC SOFT SHELL CRAB & GRILLED ASPARAGUS 28

Sauce Gribiche, Soft Boiled Egg\*, Saltine Crumbs, Smoked Trout Roe

*Appalachia is ripe with unique indigenous ingredients; to cook from its larder is a joy. While you are here, we hope you experience the table as a place where a community is created that extends beyond the food, where memories are both made and rekindled.*

## E.Y.V

SIMPLE SALAD OF LOCAL LETTUCES 12

Banyuls Vinaigrette, Pecans, Snap Peas, LG Feta

BRADFORD COLLARD GREEN SALAD 14

Potlikker-Peanut Dressing, Pickled Field Peas, SC Strawberries, Rhubarb and Asparagus

MOROCCAN SPICED CARROTS 16

Saffron Yogurt, Pickled Fennel, Black Sesame, GG Mizuna

CHARRED GG FLOWERING BROCCOLI 16

GG Mustard Greens, Blood Orange Glaze

## SOME OF OUR FARM PARTNERS

GAINING GROUND FARM *Leicester, NC*

MCCONNELL FARMS *Hendersonville, NC*

SUNBURST TROUT *Waynesville, NC*

CULINARY GARDENER *Weaverville, NC*

SOSPIRO RANCH *Brevard, NC*

APPLE BRANDY BEEF *Wilkesboro, NC*

TWO BROOKS FARM *Sumner, MS*

BLACK EARTH FARM *Fletcher, NC*

FARM AND SPARROW *Mars Hill, NC*

COPELAND FARMS CHICKEN *Franklin, NC*

## FULL PLATES

TWO BROOKS FARM WILD RICE AND MUSHROOM PIRLOO 26

Lion's Mane Mushrooms, Chestnut Mushrooms, Asparagus, Fennel, Snap Peas, Preserved Lemon, Spring Onion-Peanut Romesco, Lovage

SEARED NC SCALLOPS\* 39

Spring Vegetable Chowder, Clammer Dave's Clams, CG Turnips, Charred Baby Leeks, Blood Orange, Smoked Catfish Tasso, CG Agretti

WOOD ROASTED WHOLE SUNBURST FARMS TROUT 38

English Pea Purée, Farro-Turnip Hash, Roasted Garlic, Tarragon Aioli, Killed Spring Greens, Benne Seed Mignonette, Fennel Pollen

WOOD GRILLED VANDELE FARMS PORK LOIN\* 42

Creamed CG Spinach, Sea Island Red Peas, Pickled GG Purple Potato, Asparagus-Green Garlic Salsa, Puffed Sorghum, Cane Syrup Lacquer

WOOD ROASTED COPELAND FARMS HALF CHICKEN 45

Black Garlic Rub, Crispy GG Potato Salad, Spring Herb-Crème Fraiche, CG Dwarf Choy, Pimiento Piri-Piri Sauce, Charred Lemon

SMOKED APPLE BRANDY BRISKET 45

Benne-Collard Green Za'atar, Whipped Potatoes, Feta-Caper Relish, Red-Eye Gravy, BE Hakurei Turnips and Baby Bok Choy, Horseradish

## LOCAL CHEESES

### CUMBERLAND\*\*

Cow/Tomme/Buttery  
*Sequatchie Cove Creamery  
Sequatchie, TN*

### STOUTED CHEDDAR

Cow/Local Stout-Infused/Nutty  
*Blue Ridge Mountain Creamery  
Fairview, NC*

### ASHER BLUE

Cow/Creamy Blue/Grassy  
*Sweet Grass Dairy  
Thomasville, GA*

\*\*unpasteurized

A 4% surcharge is added to each check to sustainably, positively impact our entire team by helping us to provide a living wage, health insurance, and other benefits. Please ask to speak with a manager if you have any questions.



# RHUBARB

7 SW PACK SQUARE, DOWNTOWN ASHEVILLE  
@RHUBARBASHEVILLE / RHUBARBASHEVILLE.COM

## R-BAR COCKTAILS

### R-BAR COLLINS 13

Vodka, Draft Strawberry-Rhubarb Soda, Lemon  
*Drink Local: Substitute Covington Vodka 1*

### YOU'VE GOT A FROND 14

Covington Vodka, Fino Sherry, Fennel Brine, Saline

### R-BAR G&T 13

Gin, Jake's Tonic, Quinine, Soda, Lime  
*Drink Local: Substitute The Chemist Gin 2*

### SNAP TO IT 15

The Chemist Gin, G n p y, Snap Pea, Lemon, Absinthe

### GRASS IN A GLASS 14

Coconut Fat-Washed Rum, Montenegro, Lemongrass, Lemon

### TE-PACH-EH? 14

Tequila, Tepache, Taj n, Mint, Lime, Toasted Coconut Bitters, Soda

### R-BAR OLD FASHIONED 13

Four Roses Bourbon, Demerara, Angostura, Lemon Peel  
*Drink Local: Substitute Southern Star Rye 2*

### YOU'RYE WELCOME 13

Rye Whiskey, Strawberry, Balsamic Shrub  
*Drink Local: Substitute Southern Star Rye 2*

## LIGHTEN UP

### SPRING GARDEN 12

Fino Sherry, Extra Dry Vermouth, Rose, Lemon, Soda  
**ITAPPALACHIA 12**

Amaro Averna, Limoncello, Rhubarb, Strawberry, Lemon

## FREE-SPIRITED

**BILTMOREIER** Ritual NA Whiskey + Aperitif, Lyre's Italian Orange 10

**A NEW RITUAL** Ritual NA Aperitif, Lime, Demerara 10

**PROXIES 'GOLD CRUSH' SPARKLING NA WINE** 10

**SIERRA NEVADA 'HOP SPLASH' SPARKLING WATER** 5

**PARTAKE 'PALE' NON-ALCOHOLIC CAN - NA** 5

**ATHLETIC 'CERVEZA ATLETICA' COPPER ALE NON-ALCOHOLIC CT - NA** 5

## BEERS ON TAP

**DSSOLVR 'THANK YOU FOR EXISTING' KOLSCH** Asheville, NC - 4.8% ABV 7

**HI-WIRE 'MOUNTAIN WHEAT' AMERICAN WHEAT ALE**

Asheville, NC - 5.3% ABV 7

**HILLMAN 'MY CURRANT MISTAKE' SOUR** Old Fort, NC - 5.5% ABV 7

**LOOKOUT BREWING 'NATIVE SUN' PALE ALE**

Black Mountain, NC - 5.5% ABV 7

**SIERRA NEVADA 'HAZY LITTLE THING' IPA** Mills River, NC - 6.7% ABV 7

**FONTA FLORA 'COWBOY COAST' IPA** Nebo, NC - 7% ABV 8

**UNIBROUE 'LA FIN DU MONDE' BELGIAN TRIPEL**

Quebec, Canada - 9% ABV 8 10 OZ POUR

## BOTTLES & CANS

**BLACKBERRY FARM CLASSIC SAISON** TN - 6.3% ABV 6

**OSKAR BLUES 'MAMA'S LITTLE YELLA' PILSNER** NC - 4.7% ABV 6

**PISGAH BREWING ESB** NC - 5.3% ABV 6

**HIGHLAND GAELIC ALE** NC - 5.5% ABV 6

**HIGHLAND OATMEAL PORTER** NC - 5.9% ABV 6

**FOOTHILLS 'JADE' IPA** NC - 7.4% ABV 7

**MILLER HIGH LIFE** WI - 4.6% ABV 4

**NOBLE 'STANDARD BEARER' HARD CIDER** NC - 6% ABV 7

**BOTANIST & BARREL 'SERIOUSLY DRY' FARMHOUSE CIDER** NC - 6.9% ABV 9.5

**BOTANIST & BARREL 'PAW PAW' CIDER** NC - 6.9% ABV 22 375ml

## SOFT DRINKS

**UNCLE SCOTT'S ROOTBEER** 4

**FEVER TREE** Ginger Ale or Ginger Beer 4

**CASAMARA CLUB 'Sera' Grapefruit-Amaro Club Soda** 5

**MOUNTAIN VALLEY SPRING WATER** Still or Sparkling (1L) 8

**PENNY CUP MEDIUM ROAST COFFEE** Locally Roasted: Regular or Decaf 3

**ASHEVILLE TEA COMPANY HOT TEA** 4

Asheville Grey, Pisgah Breakfast, Elderberry Yaupon, Lavender Limoncello, Chamomile Lavender, Ginger Turmeric, Spiced Apple Butter

**ASHEVILLE TEA CO. BREWED ICED TEA** 2.75

**COCA-COLA, DIET COKE, SPRITE** 2.75

*Our beverage program is suffused with the same ethos as our food: fresh, seasonal ingredients sourced locally. Enjoy our selection of North Carolina beers and ciders, as well as cocktails inspired by all that Asheville has to offer.*

## WINES BY THE GLASS

### FEATURE POUR

**FORGE CELLARS, Cabernet Franc, Seneca Lake, New York 2021** 18

### BUBBLES

**CLARA VIE, Brut Nature, Mauzac, Limoux, Languedoc, France NV** 15

### ROS 

**LA PERDRIX, Grenache-Syrah, Costi res-de-Nimes, France 2022** 12

### WHITE

**DOMAINE BEAUSEJOUR, Les Grenettes, Sauvignon Blanc, Loire Valley, France 2022** 14

**MATTEO BRAIDOT, Pinot Grigio, Friuli-Venezia Giulia, Italy** 11

**DOMAINE VERCH RES, Macon Villages, Chardonnay, Burgundy, France 2021** 14

**DOMAINE LA CROIX des VAINQUEURS, Le Bouchet, Chenin Blanc, Vouvray, France 2021** 13

### ORANGE

**GRAPE ABDUCTION, Pinot Blanc-Riesling, Stajerska, Slovenia 2022** 13

### RED

**BODAN ROAN, Pinot Noir, California, USA 2022** 12

**MONTE BERNARDI, Sangiovese Blend, Chianti DOCG, Italy NV** 13

**LUBERRI, Seis, Tempranillo, Rioja, Spain 2020** 13

**CLAY SHANNON, Cabernet Sauvignon, Lake County, California 2021** 14

**CH TEAU LA NERTHE, Les Cassagnes, Grenache-Syrah-Mourv dre, C tes-du-Rh ne, France 2020** 13

**FINCA DECERO, Malbec, Mendoza, Argentina 2019** 13