



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

SNACKS

CRISPY HOMINY 8

Chili Powder, Lime

PIMIENTO CHEESE HUSHPUPPIES 9

Comeback Sauce

BAKED NC OYSTERS BENTON 23

Country Ham, Greens, House Hot Sauce

MILK-BRAISED HAM HOCK TERRINE 14

Persimmon Barbecue Sauce, Chow-Chow, Saltines,
Benne Seed Togarashi, Stewed Apples, Parsley Salad

THE RHU BREAD SERVICE 9

Olive Oil-Sorghum Dinner Rolls, Sea Salt Butter

THREE CHEESE PLATE* 21

Pickles, Sweet Potato Apple Butter, Honey,
Miso-Dijon, Lavash

LOCAL CHEESES

LIESEL
Goat/Alpine/Nutty/Chocolate Rind
*Spinning Spider Creamery
Marshall, NC*

ROCKET'S ROBIOLA
Cow/Ash Ripened/Tangy
*Boxcarr Cheese
Cedar Grove, NC*

SHAKERAG BLUE**
Cow/Whisky-Fig Rind/Unctuous
*Sequatchie Cove Creamery
Sequatchie, TN*

***unpasteurized*

PASSING TIME

GOAT CHEESE BURRATA 18

Roasted Butternut Squash, Caramelized Onions, Marinated Radicchio,
Maple-Sage Vinaigrette, Spinach, Spiced Pumpkin Seeds, Toast

SMOKED VANDELE FARMS PORK MEATBALLS 18

F&S Grits, Potlikker Mustard, Garlic-Milk, Mustard Greens, Pig Bread

BAKED RICOTTA GNOCCHI AND RABBIT RAGOUT 22

Fonduta, Hakurei Turnips, Pickled Garlic, Grana Padano

HOT WATER CORNBREAD 16

Bourbon-Bacon Jam, Whipped Goat Cheese, Grapefruit, AL Cane Syrup

SEARED OUTER BANKS SCALLOPS 26

Two Brooks Brown Rice Middlins, Crawfish Pepper Cream, Pernod,
Collard Green Kimchi

*Appalachia is ripe with unique indigenous ingredients,
both prepared and raw.*

*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, Candied Pecans, GG Hakurei Turnips, LG Feta

WINTER WHITE SALAD 16

Citrus-Yogurt Dressing, CG Radicchio, GG Turnips, Apples,
Marinated Tangerines, Pistachio Breadcrumbs, Pickled Red Onions

COAL ROASTED GAINING GROUND SWEET POTATO 18

Soft Dry Ridge Farm Egg*, Sweet Potato Hollandaise, Popcorn, Sumac

WINTER ROOT VEGETABLE CHOWDER 12

GG Potatoes, Preserved Lemon Vinaigrette, Beet Chips

TWO BROOKS FARM BLACK SABLE RICE 11

Brown Butter Braised Kohlrabi, Smoked Pimiento Aioli

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*

OLD NORTH ACRES *Marion, NC*

BLACK EARTH FARM *Fletcher, NC*

FARM AND SPARROW *Mars Hill, NC*

TWO BROOKS FARM *Sumner, MS*

FULL PLATES

CELERY ROOT SCHNITZEL 25

Butternut Squash Chermoula, Braised Chili Kale, Benne Seeds,
CG Fennel and Celery Salad

NC SHRIMP AND CRAB BOUILLABAISSSE 30

West Indies Salad, Littleneck Clams, Vadouvan, Catfish Tasso,
Chapata

WOOD ROASTED SUNBURST FARMS TROUT FILLET 34

Parsnip Purée, Crispy Smashed Sunchokes, Killed Hearty Greens,
Beurre Rouge, Fennel Pollen

WOOD GRILLED VANDELE FARMS PORK LOIN* 42

Buttermilk-Cornbread Purée, Cider Braised Cabbage, Red-Eye Gravy,
Whiskey-Pecan Relish, Spinach, Broccoli, Pickled Sweet Potato

WOOD ROASTED JOYCE FARM HALF CHICKEN 42

Black Garlic Rub, Chestnut-Mushroom Biscuit Dumplings,
Sorghum Glazed Carrots, Mustard Greens, Carrot Top Gremolata

APPLE BRANDY BRISKET BOURGUIGNON 48

Peanut-Whipped CG Rutabaga, Feta-Caper Relish, Bordelaise Sauce,
Baby Beets, Parsley, Horseradish

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.

*ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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 Social House Vodka 1

TEA THYME 13

Vodka, AppalaChai!, Thyme, Honey, Lemon, Peychaud's
Drink Local: Substitute Social House Vodka 1

GINGER ROGERS 13

Gin, Pomegranate Molasses, Lemon, Ginger Beer,
Candied Ginger

FIRESIDE CHAT 14

Dark Rum, Horchata, Ginger, Cranberry, Orange, Nutmeg
SPICE IS NICE 14

Tequila, Chili, Grapefruit, Lime, Salt, Soda

GENEROUS GRATITUDE 14

Rye Whiskey, GG Sweet Potato, Sorghum, Fig Balsamic,
Black Pepper, Smoke

R-BAR OLD FASHIONED 13

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

POMME TODDY 14

Drouin Calvados, Apple, Brown Sugar, Cinnamon, Lemon

ON TAP

FONTA FLORA PEACH GOSE

Nebo, NC – 4.8% ABV 8

CATAWBA BREWING 'WHITE ZOMBIE' WITBIER

Asheville, NC – 5.1% ABV 7

HIGHLAND PILSNER

Asheville, NC – 5.5% ABV 7

BOOJUM BREWING 'NIGHTFALL' OATMEAL STOUT

Waynesville, NC – 6.2% ABV 7

SIERRA NEVADA 'HAZY LITTLE THING' IPA

Mills River, NC – 6.7% ABV 7

NODA 'HOP, DROP, 'N ROLL' IPA

Charlotte, NC – 7.2% ABV 7

UNIBROUE 'LA FIN DU MONDE' TRIPEL (10 OZ)

Quebec, Canada – 9% ABV 8

BOTTLES & CANS

BLACKBERRY FARM CLASSIC SAISON TN – 6.3% ABV 6

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

MILLER HIGH LIFE WI – 4.6% ABV 4

HIGHLAND GAELIC ALE NC – 5.5% ABV 6

HIGHLAND OATMEAL PORTER NC – 5.9% ABV 6

FOOTHILLS 'JADE' IPA NC – 7.4% ABV 7

NOBLE 'STANDARD BEARER' HARD CIDER NC – 6% ABV 7

BOTANIST & BARREL 'SERIOUSLY DRY' ROSE CIDER NC – 6.9% ABV 9.5

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

PARTAKE 'PALE' NON-ALCOHOLIC CAN – NA 5

ATHLETIC 'UPSIDE DAWN' GOLDEN NON-ALCOHOLIC CT – NA 5

*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.*

FREE-SPIRITED

ASHEVILLE TEA CO. BREWED ICED TEA 2.75

COCA-COLA, DIET COKE, SPRITE 2.75

UNCLE SCOTT'S ROOTBEER 4

FEVER TREE Ginger Ale or Ginger Beer 4

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, Mountain Mint,
Chamomile Lavender, Ginger Turmeric, Spiced Apple Butter

CASAMARA CLUB 'Sera' Grapefruit-Amaro Club Soda 5

RITUAL NON-ALCOHOLIC SPIRITS Tequila, Gin, Whiskey, or Aperitif 8

FOLLOW YOUR FEET Ritual NA Gin, Pomegranate Molasses, Lemon,

Ginger Beer, Candied Ginger 10

EVERYTHING TWICE Ritual NA Tequila, Chili, Grapefruit, Lime, Salt, Soda 10

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

A NEW RITUAL Ritual NA Aperitif, Lime, Demerara 10

WINES BY THE GLASS

FEATURE POUR

CORTE MAJOLI, Amarone della Valpolicella, Veneto, Italy 2019 21

BUBBLES

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

ROSÉ

LA PERDRIX, Grenache-Syrah, Costières-de-Nîmes, 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 VERCHÈRES, Macon Villages, Chardonnay, Burgundy,
France 2021 14

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

ORANGE

SFERA, Macerato, Verdeca, Puglia, Italy NV 13

RED

BODAN ROAN, Pinot Noir, California, USA 2018 12

LE CALLE, Campo Beo, Sangiovese, Toscana, Italy NV 13

LUBERRI, Seis, Tempranillo, Rioja, Spain 2020 13

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

CHÂTEAU LA NERTHE, Les Cassagnes, Grenache-Syrah-Mourvèdre,
Côtes-du-Rhône, France 2020 13

FINCA DECERO, Malbec, Mendoza, Argentina 2019 13

*Each of our wine selections is produced using biodynamically,
organically or sustainably farmed grapes.*

Check out our bottle list for our full wine offerings!