



RHUBARB

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

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

LOCAL CHEESES

CUMBERLAND**

Cow/Tomme/Buttery
Sequatchie Cove Creamery
Sequatchie, TN

HOWARD'S GAP**

Cow/Firm/Salty
Looking Glass Creamery
Columbus, NC

ASHER BLUE

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

**unpasteurized

PASSING TIME

GOAT CHEESE BURRATA 18

Roasted Strawberries, Caramelized Onions, Pickled Knotweed Dressing, Toasted Almonds, Mountain Mint, House Chapata

HOUSE SMOKED GREEN GARLIC SAUSAGE 21

Charred CG Spring Onion and Ramp Salad, Cilantro, Sorghum Mustard

BAKED RICOTTA GNOCCHI AND RABBIT RAGOUT 28

Fonduta, Carrots, Breadcrumbs, House Smoked Ham, Grana Padano

HOT WATER CORNBREAD AND RAMPS 16

Ramp Butter, Ramp Escabeche, Burnt Ramp Honey, Crispy Benton's Ham

WOOD GRILLED ASPARAGUS AND PICKLED SC SHRIMP 21

Sauce Gribiche, Soft Boiled Egg*, Saltine Crumbs, Tarragon, 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, Radish, LG Feta

BRADFORD COLLARD GREEN SALAD 16

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

MOROCCAN SPICED CARROTS 18

Saffron Yogurt, Pickled Fennel, Black Sesame, Pea Shoots

COAL ROASTED CG BROCCOLINI 12

House Worcestershire, Ginger, Lime

RAMPS IN A BAG 9

Georgia Olive Oil, Sea Salt

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

BLACK SABLE RICE AND LION'S MANE MUSHROOM PIRLOO 26

Asparagus, Fennel, Preserved Lemon, Spring Onion-Hazelnut Romesco, Brown Chestnut Mushrooms, Nettle Purée, GG Lovage

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

SEARED NC SCALLOPS* 39

Spring Vegetable Chowder, Charred Baby Leeks, Blood Orange, House Chorizo, Clammer Dave's Clams, CG Radish, CG Agretti

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 SPRINGER MOUNTAIN FARM HALF CHICKEN 42

Black Garlic Rub, Crispy GG Potato Salad, Spring Herb-Crème Fraiche, Grilled 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

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.

R-BAR COCKTAILS**R-BAR COLLINS 13**

Vodka, Draft Strawberry-Rhubarb Soda, Lemon

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***SPRING GARDEN 12**

Fino Sherry, Extra Dry Vermouth, Rose, Lemon, Soda

ON TAP**ARCHETYPE 'COWBOY POET' LAGER**

Asheville, NC – 4.8% ABV 7

HI-WIRE 'MOUNTAIN WHEAT' AMERICAN WHEAT ALE

Asheville, NC – 5.3% ABV 7

HILLMAN 'MY CURRANT MISTAKE' KETTLE 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

HI-WIRE 'HI-PITCH' IPA

Asheville, NC – 6.7% ABV 8

UNIBROU '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**PARTAKE 'PALE' NON-ALCOHOLIC** CAN – NA 5**ATHLETIC 'CERVEZA ATLETICA' COPPER ALE 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**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

SIERRA NEVADA 'HOP SPLASH' SPARKLING WATER 5**PROXIES 'GOLD CRUSH' SPARKLING WINE ALTERNATIVE 10****RITUAL NON-ALCOHOLIC SPIRITS** Tequila, Whiskey, Gin, or Aperitif 8**BILTMOREIER** Ritual NA Whiskey + Aperitif, Lyre's Italian Orange 10**FOLLOW YOUR FEET** Ritual NA Gin, Pomegranate Molasses,

Lemon, Ginger Beer 10

EVERYTHING TWICE Ritual NA Tequila, Grapefruit, Lime, Salt, Soda 10**A NEW RITUAL** Ritual NA Aperitif, Lime, Demerara 10**GOLDEN RUSH** Ritual NA Gin, 'Gold Crush' Sparkling, Lemongrass, Lemon 10**WINES BY THE GLASS**

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

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

Check out our bottle list for our full wine offerings!