



RHUBARB

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

SNACKS

PIMIENTO CHEESE HUSHPUPPIES 9

Comeback Sauce

THE RHU BREAD SERVICE 9

Green Garlic-Milk Bread, Benne, Sea Salt Butter

BAKED NC OYSTERS BENTON 23

Country Ham, Greens, House Hot Sauce

CHICKEN LIVER MOUSSE 14

Chow-Chow, Cucumber-Onion Salad, Crackers

THREE CHEESE PLATE* 21

Pickles, Blueberry Jam, Local Honey, Dijon, Lavash

PASSING TIME

GOAT CHEESE BURRATA 19

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

HOUSE SMOKED VANDELE FARMS PORK SAUSAGE 21

Arugula and Sauerkraut Salad, Andouille Vinaigrette, Sorghum Mustard

BAKED RICOTTA GNOCCHI AND RABBIT RAGOUT 28

Fonduta, Carrots, Breadcrumbs, BRMC Florence

CRACKLIN' AND SPRING ONION HOE CAKE 16

Sorghum Butter, Lemon Verbena Honey, Snap Pea Relish, Benton's Ham

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.

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*

VANDELE FARMS *Lake Lure, NC*

FULL PLATES

TWO BROOKS FARM BLACK RICE AND MUSHROOM PIRLOO 26

Lion's Mane and Chestnut Mushrooms, Asparagus, Arugula Purée, Fennel-Preserved Lemon Salad, Spring Onion-Peanut Romesco

SEARED NC COBIA FILLET* 36

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

SEARED SUNBURST FARMS TROUT FILLET* 34

English Pea Purée, Farro-Turnip Hash, Roasted Garlic, Tarragon Aioli, Marinated CG Zucchini, Green Garlic 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

SMOKED APPLE BRANDY BRISKET 45

Benne-Collard Green Za'atar, Whipped Potatoes, Feta-Caper Relish, Red-Eye Gravy, CG Mustard Greens, Broccoli, Horseradish

LOCAL CHEESES

LIESEL

Goat/Alpine Style/Chocolate Rind/Sharp
*Spinning Spider Creamery
Marshall, NC*

CASTANETS

Cow/Manchego/Unctuous
*Three Graces Dairy
Marshall, NC*

TETE A' TETE

Cow-Goat/Bloomy/Savory
*Three Graces Dairy
Marshall, NC*

***unpasteurized*

E.Y.V

SIMPLE SALAD OF LOCAL LETTUCES 12

Banyuls Vinaigrette, Pecans, Snap Peas, LG Feta

HANSON LETTUCE WEDGE SALAD 16

Peanut-Blue Cheese Dressing, Pickled Blueberries, Green Garlic, Dill, Pickled Red Onions

MOROCCAN SPICED CARROTS 16

Saffron Yogurt, Pickled Fennel, Black Sesame, GG Mizuna

WOOD GRILLED CG FLOWERING BROCCOLI 16

Lemon-Garlic Glaze, CG Spigarello, Crispy Shallots, Savory

WOOD GRILLED ASPARAGUS 16

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

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

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

A NEW RITUAL Lyre's NA Spritz, Lime, Demerara 10

PROXIES 'PINK SALT' ROS  NA WINE 10

CASAMARA CLUB 'Sera' Grapefruit-Amaro Club Soda 5

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

SIERRA NEVADA 'SOUTHERN GOTHIC' PILSNER Mills River, NC - 5% 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

NODA 'HOP, DROP 'N ROLL' IPA Charlotte, NC - 7.2% ABV 7

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

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

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-N mes, 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

*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.*