

SNACKS

PIMIENTO CHEESE HUSHPUPIES 9

Comeback Sauce

THE RHU BREAD SERVICE 9

Green Onion-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, Saltines

SC VERMILLION SNAPPER CRUDO 14

House Worcestershire, Pickled Ramps, Chives

THREE CHEESE PLATE* 21

Pickles, Blueberry Jam, Local Honey, Dijon, Lavash

PASSING TIME

GOAT CHEESE BURRATA 19

Roasted Strawberries, Rhubarb, Caramelized Onions, Tetragonia, Pickled Knotweed Dressing, Black Pepper Almonds, Chapata

HOUSE SMOKED VANDELE FARMS PORK SAUSAGE 21

Arugula and Sauerkraut Salad, Andouille Vinaigrette, Sorghum Mustard

BAKED RICOTTA GNOCCHI AND RABBIT-MUSHROOM RAGOUT 28

Fonduta, Carrots, Rabbit Bacon, Oregano, 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.

E.Y.V

SIMPLE SALAD OF LOCAL LETTUCES 12

Banyuls Vinaigrette, Pecans, Snap Peas, LG Feta

CG ICE QUEEN LETTUCE WEDGE 16

Shakerag Blue Cheese-Peanut Dressing, Pickled Blueberries, GG Green Garlic, Dill, SC Strawberries

MORROCAN SPICED CARROTS 16

Saffron Yogurt, Pickled Fennel, Black Sesame, GG Mizuna

WOOD GRILLED CG FLOWERING BROCCOLI 16

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

WOOD GRILLED SC ASPARAGUS AND WEST INDIES SALAD 21

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

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*

LOCAL CHEESES

DROVER'S ROAD

Cow/Cheddar/Sharp
*Looking Glass Creamery
Columbus, NC*

CASTANETS

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

BLANCHE

Cow/Soft Brie/Bloomy
*Three Graces Dairy
Marshall, NC*

**unpasteurized

FULL PLATES

TWO BROOKS FARM BLACK RICE AND MUSHROOM PIRLOO 26

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

SEARED NC COBIA FILLET* 36

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

WOOD ROASTED WHOLE SUNBURST FARMS TROUT* 40

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 Sweet 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, Grilled GG Escarole, CG Komatsuna, Rhubarb-Pimiento Sauce, Lemon

SMOKED APPLE BRANDY BRISKET 45

Benne-Collard Green Za'atar, Whipped Potatoes, Feta-Caper Relish, Red-Eye Gravy, Wood Sorrel, BE 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.



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

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

HILLMAN BLOOD ORANGE SOUR Old Fort, NC - 4.7% ABV 7

HI-WIRE 'MOUNTAIN WHEAT' AMERICAN WHEAT ALE

Asheville, NC - 5.3% 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 TRIPLE

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

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 '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 

ELICIO, Grenache-Syrah, M diterran e IGP, France 2023 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.