



TUESDAY TABLE

OCTOBER 18TH, 2022

MAGNOLIA GRILL TRIBUTE

Chefs Ben and Karen Barker opened Magnolia Grill in Durham, NC the year John Fleer graduated from Duke, setting him on a new course. Were it not for this restaurant, there would probably not be a Rhubarb.

SNACKS.....

OKRA RELLENOS Stuffed with Pimiento Cheese

FRIED OYSTERS Creamy Winter Succotash

BLACK BASS SASHIMI Thai "Shrimp" Vinaigrette

GRILLED FIGS Country Ham, Shakerag Blue Cheese Mousse

Bodan Roan, Pinot Noir, California, USA 2018 12

ENTREE.....

PLEASE CHOOSE ONE FOR THE TABLE

PORK OSSO BUCCO Creole Baked Beans

Biltmore, Biltmore Reserve, Cabernet Sauvignon, Asheville, NC 2019 15

SWEET POTATO AND LEEK GRATIN Slow-Cooked Southern Greens, Green Tomato Butter, Spicy Slaw

Familia Schroeder, Saurus, Malbec, Patagonia, Argentina 2020 12

DESSERT.....

BROWN SUGAR-PEAR POUNDCAKE Butterscotch Sauce, Vanilla Ice Cream

Chateau Pajzos, 5 Puttonyos, Tokaji Aszú, Hungary 2016 11

ADULT \$48 per person

Add suggested pairings for all 3 courses for \$32 per person

UNDER 10s \$20

COCA-COLA, DIET COKE, SPRITE 2.75

UNCLE SCOTT'S ROOT BEER 4

FEVER TREE Ginger Beer, Ginger Ale, Tonic **4**

ASHEVILLE TEA COMPANY BREWED ICED TEA 2.75

WAYNESVILLE SODA JERKS Blueberry-Basil or Strawberry-Rhubarb **4**

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

R-BAR COCKTAILS

SMOKEY AND THE BANDIT Smoked Southern Star Rye Whiskey, Hot Pepper Vermouth, Cynar, Angostura, Cherry **16**

ASHEVILLE GREY FOG Earl Grey Gin, Almond Orgeat, Oat Milk **13**

WHAT'S UP DOC Tequila, Dry Curaçao, Carrot, Lemon, Madras Curry, Cinnamon **13**

SOTOL, Y'ALL Sotol, Genepy des Alpes, Linie Aquavit, Lime, Nepitella Mint **13**

R-BAR OLD FASHIONED Four Roses Bourbon, Demerara, Angostura, Lemon Peel **12** *Drink Local: Substitute Southern Star Double Rye 2*

WINES BY THE GLASS

FEATURE

BILTMORE, *Biltmore Reserve*, Cabernet Sauvignon, Asheville, NC 2019 15

BUBBLY

CLARA VIE, *Brut Nature*, Mauzac, Limoux, Languedoc, France NV 13

ROSÉ

MAS DE JANINY, *C'est Bien Comme Ça!*, Grenache-Cinsault, Languedoc, France 2021 11

WHITE

DOMAINE BEAUSEJOUR, Sauvignon Blanc, Touraine, Loire Valley, France 2021 13

MATTEO BRAIDOT, Pinot Grigio, Friuli-Venezia Giulia, Italy 2020 11

CANTINA COFFELE, *Soave Classico*, Garganega-Trebbiano, Castel Cerino, Italy 2021 10

CHATEAU DE CHAINTRE, Chardonnay, Macon-Chaintre, France 2020 13

BOUNDARY BREAKS, Riesling, Finger Lakes, New York 2021 11

ORANGE

KLET BRDA, *Krasno*, Rebula-Sauvignonasse-Malvasia, Brda, Slovenia 2020 13

RED

BODAN ROAN, Pinot Noir, California, USA 2018 12

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

LE CALLE, *Campo Beo*, Sangiovese, Maremma, Tuscany, Italy NV 11

CLOVIS, Grenache-Syrah, Côtes-du-Rhône, France 2021 12

FAMILIA SCHROEDER, *Saurus*, Malbec, Patagonia, Argentina 2020 12

HERON, Cabernet Sauvignon, Paso Robles, California 2020 14

BEER ON TAP

UNIBROU 'MAUDITE' DOUBLE AMBER (10 OZ) Quebec, Canada – 7.8% ABV **8**

DSSOLVR 'COMPUTERS ARE EVERYTHING' DDH IPA AVL– 7.6%ABV **9**

BURIAL 'SURF WAX' IPA AVL– 6.8 %ABV **8**

ARCHETYPE 'COWBOY POET' LAGER AVL– 4.8 %ABV **6**

OLDE HICKORY HEFEWEIZEN Hickory, NC – 4.5%ABV **7**

FONTA FLORA 'SUPPER TABLE' SWEET POTATO ALE Asheville, NC – 5.2% ABV **8**

SIERRA NEVADA 'SUNNY LITTLE THING' CITRUS

WHEAT ALE Mills River, NC – 5.0%ABV **6**

URBAN ORCHARD 'GINGER CAMPAIGN' CIDER AVL – 6.5%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**

BURIAL 'CULTURE KEEPERS' FESTBIER NC–5.8%ABV **7**

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

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

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

MILLER HIGH LIFE WI – 4.6% ABV **4**

MILLER LITE WI – 4.4% ABV **4**

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

BOTANIST AND BARREL SPARKLING STRAWBERRY CIDER NC – 8% ABV **21 375ml**

PARTAKE 'PALE' NON-ALCOHOLIC FL

ATHLETIC 'OKTOBERFEST' NON-ALCOHOLIC CT