



TUESDAY TABLE

DECEMBER 20TH, 2022



GINNY'S CHRISTMAS EXTRAVAGANZA

Curated by our Front of House Manager, Ginny, this menu is inspired by the merriest and brightest Christmas movies she could find. She manages to spread holiday cheer throughout Rhubarb and we hope to do the same for you with this menu!

SNACKS.....

SPAGHETTI WITH PINE SYRUP Oyster Mushrooms, Upland Cress

"We Elves try to stick to the four main food groups: Candy, Candy Canes, Candy Corn, and Syrup!" - Buddy the Elf, *Elf*

SPINNING SPIDER CHEESE PIZZA Roman-Style

"A lovely cheese pizza just for me!" - Kevin McCallister, *Home Alone*

WHO HASH GG Sweet Potatoes, Benton's Country Ham, Sunny Egg*

"He slunk to the ice box. He eyed The Who's feast...He cleaned out the ice box as quick as a flash. Why that Grinch even took the last can of Who Hash!" - Narrator, *How the Grinch Stole Christmas*

POMEGRANATE-GLAZED CHINESE TURKEY (DUCK) SALAD Pomegranates, Black Radishes, Winter Greens, Satsuma Vinaigrette

"That Christmas would live in our memories as the Christmas when we were introduced to Chinese Turkey. All was right with the world." - Ralphie Parker, *A Christmas Story*

Domaine Beausejour, Les Grenettes, Sauvignon Blanc, Touraine, Loire Valley, France 2021 13

ENTREE.....

PLEASE CHOOSE ONE FOR THE TABLE

ROAST BEAST (DARE I SAY PRIME RIB)* Chive Popovers, Creamed Mustard Greens, Red Eye Gravy +\$10

"So he brought back the toys and the food for the feast. And he, he himself, The Grinch, carved the Roast Beast." - Narrator, *How the Grinch Stole Christmas*

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

CASHEW (NON)MEAT LOAF Mushroom Catsup, Glazed Carrots, Rich Mashed Potatoes

"Meatloaf, smeatloaf, double-beatloaf. I hate meatloaf!" - Randy Parker, *A Christmas Story*

Craggy Ridge, Pinot Noir, Martinborough, Australia 2018 20

DESSERT.....

HOT CHOCOLATE POT DE CRÈME Egg Nog Marshmallows

"What do you say we start off with cold glasses of delicious, seasonal favorite, EGGNOG." - Scott Calvin, *The Santa Clause*

Fèlsina, Vin Santo, Chianti Classico, Italy 2011 12

ADULT \$48 per person (\$58 for Prime Rib)

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

UNDER 10s \$20

*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.

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 Plum-Lime or Strawberry-Rhubarb **4**

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

R-BAR COCKTAILS

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

PARADISE LOST Vodka, Pomegranate Liqueur, Ginger-Sage Syrup, Lemon, Black Pepper Tincture, Cava **13**

THE FULL MONTE Tequila, Montenegro, Mezcal, Grapefruit Cordial **13**

KEY LIME PIE DAIQUIRI White Rum, Lime, Licor 43, Graham Cracker Cordial **13**

GINGERSNAP MULE Rye Whiskey, Lemon, Gingersnap Spices, Ginger Beer **13**

R-BAR OLD FASHIONED Four Roses Bourbon, Demerara, Angostura, Lemon Peel **12**

WINES BY THE GLASS

FEATURED RED

TRISAETUM, Pinot Noir, Willamette Valley, Oregon 2019 **18**

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**

ZOE, **Roditis-Moscofilero**, Peloponnese, Greece 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

ALLAGASH BREWING BELGIAN TRIPEL (10 OZ)

Portland, ME – 9% ABV **8**

BURIAL 'WE MUST ALL BE SO AMUSED BY NOW'

HAZY IPA Asheville, NC – 6.8% ABV **8**

SIERRA NEVADA 'CELEBRATION' WINTER IPA

Asheville, NC – 6.8% ABV **7**

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

ARCHETYPE 'UNRULY MYSTIC' COFFEE PORTER

Asheville, NC – 5.8 % ABV **6**

DSSOLVR 'BURN WITH ME' HONEY BOCK

Asheville, NC – 4.2% ABV **8**

FLAT ROCK 'CHERRY POPPINS' CIDER NC – 6% ABV **6**

FONTA FLORA 'SUPPER TABLE' SWEET POTATO ALE

Nebo, NC – 5.2% 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**

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**

BOTANIST AND BARREL 'LE SENTIMENT BLEU' BLUEBERRY

ROSÉ CIDER NC – 8% ABV **21 375ml**

PARTAKE 'PALE' NON-ALCOHOLIC FL **5**

ATHLETIC BREWING 'ALL OUT DARK' NON-ALCOHOLIC CT **5**