

SNACKS

PIMIENTO CHEESE HUSHPUPPIES 9

Comeback Sauce

THE RHU BREAD SERVICE 9

Spring Onion-Milk Bread, Benne, Sea Salt Butter

BAKED NC OYSTERS BENTON 23

Country Ham, Greens, House Hot Sauce

CHICKEN LIVER MOUSSE 14

Chow-Chow, Parsley-Knotweed Slaw,
Muscadine Preserves, House Cracker

THREE CHEESE PLATE* 21

Pickles, Wild Rhubarb Jam, Local Honey,
Dijon Mustard, Lavash

LOCAL CHEESES

DROVER'S ROAD**

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

FLEURIE

Cow-Sheep/Bloomy/Herbaceous
Three Graces Dairy
Marshall, NC

MOUNTAIN DAME

Cow/Alpine Gouda/Nutty
Blue Ridge Mountain Creamery
Fairview, NC

**unpasteurized

PASSING TIME

GOAT CHEESE BURRATA 18

Roasted Strawberries, Caramelized Onions, Pickled Knotweed Dressing,
Almond-Black Pepper Crisp, Tetragonia, Begonia Flowers, House Chapata

HOUSE SMOKED GREEN GARLIC ANDOUILLE SAUSAGE 21

Charred CG Spring Onion and Arugula Salad, Sorghum Mustard

BAKED RICOTTA GNOCCHI AND RABBIT RAGOUT 28

Fonduta, Carrots, Breadcrumbs, Jowl Bacon, Oregano, Grana Padano

HOT WATER CORNBREAD AND RAMPS 16

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

CRISPY SC SOFT SHELL CRAB AND COAL ROASTED ASPARAGUS 28

Sauce Gribiche, Soft Boiled Egg*, Tarragon, Mustard Flower, 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, Candied Pecans, Watermelon Radish, LG Feta

BRADFORD COLLARD GREEN SALAD 16

Potlikker-Peanut Dressing, Pickled Field Peas, SC Strawberries,
Charred Daylily Shoots

MOROCCAN SPICED CARROTS 18

Saffron Yogurt, Pickled Fennel, Black Sesame, Pea Shoots

GRILLED CG FLOWERING RAPINI 10

Ginger-Scallion Sauce, House Worcestershire, Lime

STUFFED MORELS 22

Mushroom Duxelle, Sochan, Coconut Milk, Mustard Flowers

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

Pickled Chestnut Mushrooms, Shiitake Mushrooms, Asparagus,
Peanut-Spring Onion Romesco, Preserved Lemon, Fennel, Nettle Purée

SEARED NC SCALLOPS* 39

Spring Vegetable Chowder, Charred Baby Leeks, Blood Orange,
Catfish Tasso, Clammer Dave's Clams, CG Radish, 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

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 JOYCE FARM HALF CHICKEN 42

Black Garlic, Crispy GG Potato Salad, Spring Herbs, Collard Rapini,
Pimiento Piri-Piri, Charred Lemon

SMOKED APPLE BRANDY BRISKET 45

Benne-Collard Green Za'atar, Whipped Potatoes, Feta-Caper Relish,
Red-Eye Gravy, Hakurei Turnips, 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
Drink Local: Substitute Covington Vodka 1

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 py, Snap Pea, Lemon, Absinthe

GRASS IN A GLASS 14

Coconut Fat-Washed Rum, Montenegro, Lemongrass, Lemon

SPICE IS NICE 14

Tequila, Chili, Grapefruit, Lime, Salt, Soda

R-BAR OLD FASHIONED 13

Four Roses Bourbon, Demerara, Angostura, Lemon Peel
Drink Local: Substitute Southern Star Rye 2

SPRING GARDEN 12

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

ON TAP**DSSOLVR 'THANK YOU FOR EXISTING' K LSCH**

Asheville, NC – 4.8% ABV 7

HILLMAN' MY CURRANT MISTAKE' KETTLE SOUR

Old Fort, NC – 4.8% ABV 7

HIGHLAND BREWING PILSNER

Asheville, NC – 5.5% ABV 7

BURIAL 'THE SPECTACLE DRAWS NEAR' WHEAT ALE

Asheville, NC – 5.6% ABV 7

SIERRA NEVADA 'HAZY LITTLE THING' IPA

Mills River, NC – 6.7% ABV 7

FONTA FLORA 'HOP BEARD' IPA

Morganton, NC – 7% ABV 8

ALLAGASH TRIPEL (10 OZ)

Portland, Maine – 9% 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

MILLER HIGH LIFE WI – 4.6% ABV 4

HIGHLAND GAELIC ALE NC – 5.5% ABV 6

HIGHLAND OATMEAL PORTER NC – 5.9% ABV 6

FOOTHILLS 'JADE' IPA NC – 7.4% ABV 7

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 'UPSIDE DAWN' GOLDEN 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

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, Mountain Mint,
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

FOLLOW YOUR FEET Ritual NA Gin, Pomegranate Molasses,

Lemon, Ginger Beer 10

EVERYTHING TWICE Ritual NA Tequila, Chili, Grapefruit, Lime, Salt, Soda 10

A NEW RITUAL Ritual NA Aperitif, Lime, Demerara 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 2018 12

MONTE BERNARDI, *Fiasco!, Sangiovese*, Chianti DOCG, Italy 2021 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!