



# RHUBARB

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

## SNACKS

CRISPY HOMINY 8

Chili Powder, Lime

PIMIENTO CHEESE HUSHPUPIES 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

SMOKED GOLDEN TILEFISH DIP 14

Chow-Chow, Saltines, Parsley and Knotweed Slaw

THREE CHEESE PLATE\* 21

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

## LOCAL CHEESES

ST. PAULIN

Cow/Washed Rind/Buttery  
*Three Graces Dairy  
Marshall, NC*

DROVER'S ROAD\*\*

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

WALDEN

Cow/Brie/Buttery  
*Sequatchie Cove Creamery  
Sequatchie, TN*

*\*\*unpasteurized*

## PASSING TIME

GOAT CHEESE BURRATA 18

Roasted Butternut Squash, Caramelized Onions, Marinated Rapini,  
CG Wild Arugula, Maple-Sage Vinaigrette, Spiced Sunflower Seeds

HOUSE SMOKED GREEN-GARLIC ANDOUILLE SAUSAGE 21

Charred CG Spring Onion and Arugula Salad, Sorghum Mustard

BAKED RICOTTA GNOCCHI AND RABBIT RAGOUT 22

Fonduta, Pickled Garlic, Breadcrumbs, Grana Padano

HOT WATER CORNBREAD 16

Bourbon-Bacon Jam, Native Blue Corn, Sorghum-Whipped Goat Cheese,  
CG Frisée Salad, Citrus, AL Cane Syrup

*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, Strawberries, LG Feta

GG RED RUSSIAN KALE AND ARUGULA SALAD 16

Sage Green Goddess Dressing, Watercress, Pickled Red Onions, Dates,  
Marinated Mandarins, Pistachio Breadcrumbs

MOROCCAN SPICED CARROTS 18

Saffron Yogurt, Pickled Fennel, Black Sesame, Pea Shoots

COAL ROASTED GAINING GROUND SWEET POTATO 18

Soft Dry Ridge Farm Egg\*, Sweet Potato Hollandaise, Popcorn, Sumac

GRILLED CG FLOWERING RAPINI 10

Ginger-Scallion Sauce, House Worcestershire, Lime

## 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

TWO BROOKS FARM WILD RICE AND MUSHROOM PIRLOO 25

Chestnut and Lion's Mane Mushrooms, Peanut-Spring Onion Romesco,  
Preserved Lemon-Fennel Salad, Pickled Oyster Mushrooms, Vadouvan

WOOD ROASTED WHOLE SUNBURST FARMS TROUT 36

Celeriac Purée, Crispy Smashed Sunchokes, Killed Hearty Greens,  
Benne Seed Mignonette, Beurre Rouge, Fennel Pollen

WOOD GRILLED VANDELE FARMS PORK LOIN\* 42

Creamed CG Spinach, Stewed Cowpeas, Red-Eye Gravy, Cane Lacquer,  
CG Watercress, Pickled GG Purple Potato

WOOD ROASTED JOYCE FARM HALF CHICKEN 42

Black Garlic Rub, Chestnut-Mushroom Biscuit Dumplings, CG Sorrel,  
Sorghum Glazed Carrots, Mushroom Jus, Watercress Gremolata

APPLE BRANDY BRISKET BOURGUIGNON 48

Whipped CG Rutabaga, Feta-Caper Relish, Bordelaise Sauce,  
Charred GG Bok Choy, Grilled Creasy Greens, 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.



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## R-BAR COCKTAILS

### R-BAR COLLINS 13

Vodka, Draft Strawberry-Rhubarb Soda, Lemon  
*Drink Local: Substitute Social House Vodka 1*

### GINGER ROGERS 13

Gin, Pomegranate Molasses, Lemon, Ginger Beer,  
Candied Ginger  
*Drink Local: Substitute The Chemist Gin 2*

### SNAP TO IT 15

The Chemist Gin, G  n  py, Snap Pea, Lemon, Absinthe  
**THYME IS NOW 14**

Black Rum, AppalaChai!, Thyme, Honey, Lemon  
**SPICE IS NICE 14**

Tequila, Chili, Grapefruit, Lime, Salt, Soda  
**GENEROUS GRATITUDE 15**

Rye Whiskey, GG Sweet Potato, Sorghum, Fig Balsamic,  
Black Pepper, Smoke

### 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

### HI-WIRE LAGER

Asheville, NC – 4.6% ABV 7

### DIVINE BARREL BREWING ‘DAD NOISES’ K  LSCH

Charlotte, NC – 5.2% ABV 7

### EDMUNDS OAST BLUEBERRY-LIME SOUR ALE

Charleston, SC – 5.5% ABV 7

### LOOKOUT BREWING ‘NATIVE SUN’ PALE ALE

Black Mountain, NC – 5.5% ABV 7

### ARCHETYPE ‘TALKING TO PLANTS’ WITBIER

Asheville, NC – 5.6% ABV 7

### SIERRA NEVADA ‘HAZY LITTLE THING’ IPA

Mills River, NC – 6.7% ABV 7

### 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’ ROS   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

**CASAMARA CLUB ‘Sera’ Grapefruit-Amaro Club Soda** 5

**SIERRA NEVADA ‘HOP SPLASH’ SPARKLING WATER** 5

**RITUAL NON-ALCOHOLIC SPIRITS** Tequila, Whiskey, Gin, or Aperitif 8

**FOLLOW YOUR FEET** Ritual NA Gin, Pomegranate Molasses, Lemon,  
Ginger Beer, Candied Ginger 10

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

**BILTMOREIER** Ritual NA Whiskey + Aperitif, Lyre’s Italian Orange 10

**A NEW RITUAL** Ritual NA Aperitif, Lime, Demerara 10

## WINES BY THE GLASS

FEATURE POUR

**JOAO P  TO aka DUCKMAN**, Baga, Anadia, Portugal NV 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 2018 12

**VALLONE DI CECIONE**, *Giulianna*, **Sangiovese**, Toscana, 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!*