

SNACKS**PIMIENTO CHEESE HUSHPUPPIES 9**

Comeback Sauce

THE RHU BREAD SERVICE 9

Green Garlic Milk Bread, Benne, Sea Salt Butter

OYSTERS BENTON 23

Baked NC Oysters, Country Ham, House Hot Sauce

CHICKEN LIVER MOUSSE 14

Chow-Chow, Cucumber-Onion Salad, Crackers

THREE CHEESE PLATE* 21

Pickles, Blueberry Jam, Local Honey, Dijon, Lavash

PASSING TIME**GOAT CHEESE BURRATA 19**

CG Cucumbers, Marinated GG Red Stem Chicory, Caramelized Onions, Pickled Garlic Scapes, Candied Walnuts and Pistachios, House Chapata

HOUSE SMOKED VANDELE FARMS PORK SAUSAGE 21

Grilled CG Chicory, Bacon Vinaigrette, Sorghum Mustard

BAKED RICOTTA GNOCCHI AND RABBIT-MUSHROOM RAGOUT 28

Fonduta, Arugula, Oregano, Breadcrumbs, Rabbit Bacon, BRMC Florence

CRACKLIN' AND SPRING ONION HOE CAKE 16

Sorghum Butter, Lemon Verbena Honey, Snap Pea Relish, Benton's Ham

CHARGRILLED CG SPROUTING CAULIFLOWER 18

Soft Boiled Egg*, Cucumber-Buttermilk Dressing, Collard Green Kimchi

SOME OF OUR FARM PARTNERSGAINING 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 *Franklin, NC*VANDELE FARMS *Lake Lure, NC***LOCAL CHEESES****DROVER'S ROAD****Cow/Cheddar/Sharp
*Looking Glass Creamery
Columbus, NC***STACKHOUSE**Goat/Vegetable Ash/Bloomy
*Spinning Spider Creamery
Marshall, NC***AM I BLUE?**Cow/Soft Brie/Semi-Blue
*Three Graces Dairy
Marshall, NC*****unpasteurized**

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

GG JERICHO ROMAINE LETTUCE WEDGE 16

Shakerag Blue Cheese-Peanut Dressing, Pickled Blueberries, Peaches, Dill, GG Green Garlic, Rhubarb

GRILLED CG FLOWERING BROCCOLI 16

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

COAL ROASTED BEET CARPACCIO 16

Olive-Basil Pesto, Marinated Fennel, CG Agretti, Fromage Blanc, Orange

MOROCCAN SPICED CARROTS 16

Saffron Yogurt, Pickled Fennel, Black Sesame, Pea Shoots

FULL PLATES**TWO BROOKS FARM WILD RICE AND MUSHROOM PIRLOO 26**

Lion's Mane and Oyster Mushrooms, CG Broccoli, Carrot Top Pesto, Fennel, Preserved Lemon, Peanut Romesco, Salad Burnet

SEARED SC WRECKFISH FILLET* 36

Early Summer Vegetable Chowder, CG Broccoli, Charred Spring Onion, Blood Orange, English Peas, CG Agretti, Foraged Wood Sorrel

WOOD ROASTED WHOLE SUNBURST FARMS TROUT* 40

English Pea Purée, Farro-Turnip Hash, Roasted Garlic, Dill Aioli, Marinated CG Zucchini, Green Garlic Mignonette, Fennel Pollen

WOOD GRILLED VANDELE FARMS PORK CHOP* 38

Creamed CG Spinach, Sea Island Red Peas, Pickled Sweet Potato, Asparagus-Green Garlic Salsa, Puffed Sorghum, Cane Syrup Lacquer

WOOD ROASTED SPRINGER MOUNTAIN HALF CHICKEN 45

Black Garlic Rub, Crispy GG Potato Salad, Sumac Crème Fraiche, CG Dandelion Greens and GG Swiss Chard, Rhubarb Pimento Sauce

SMOKED APPLE BRANDY BEEF BRISKET 45

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



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 City Walk Vodka 2

COLD BREW 13

Vodka, Coffee Liqueur, Lemon, Nutmeg
Drink Local: Substitute City Walk Vodka 2

R-BAR G&T 13

Gin, Jake's Tonic, Quinine, Soda, Lime
Drink Local: Substitute The Chemist Gin 2

SUMMERTIME BLUES 14

Añejo Rum, Blueberry, Basil, Lime

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, Smoked Peach 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

PROXIES 'PINK SALT' ROS  NA WINE 10

SIERRA NEVADA 'HOP SPLASH' SPARKLING WATER 5

PARTAKE 'PALE' NON-ALCOHOLIC CAN - NA 5

ATHLETIC 'CERVEZA ATLETICA' COPPER ALE NON-ALCOHOLIC CT - NA 5

RITUAL NON-ALCOHOLIC SPIRITS Whiskey 8

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.

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

FONTA FLORA 'CHIP RACK' IPA Nebo, NC - 7% ABV 8

UNIBROU 'LA FIN DU MONDE' BELGIAN TRIPEL

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 'SERIOUSLY DRY' FARMHOUSE CIDER NC - 6.9% ABV 9.5

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 YVES DUPORT, Chardonnay, AOP Bugey, France 2022 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

Each of our wine selections is produced using biodynamically, organically or sustainably farmed grapes.

Check out our bottle list for our full wine offerings!