



## RHUBARB EVENT MENU

Rhubarb is a place where you can simply lean in and enjoy the company. A place where food and drink are at their uncomplicated best – creating personal memories and shared experiences. Chef and Owner John Fleer believes in the transformative power of passing and sharing food. Whether you are celebrating a wedding or holding a business meeting, the event space is the perfect place to share a meal. Enjoy a seasonal menu designed to make your event unique and memorable.

### WELCOME YOUR GUESTS.....

Kick off your event with a cocktail reception with drinks and hors d'oeuvres to welcome your guests.

### STATIONARY SNACKS

*PRICING IS PER PERSON*

**MARINATED SPANISH OLIVES 2**

**ROSEMARY SEA SALT PECANS 3**

**PRESERVED PLATE 5**

**HOUSE CURE 9**

**LOCAL CHEESE SELECTION 12**

**MARKET BOUNTY CRUDITE** Ramp Butter, Carrot Romesco 5

### HORS D'OEUVRES TO BE PASSED

**ANY 3 FOR \$15 PER PERSON**

**PICKLED SHRIMP** Preserved Lemon Remoulade

**WILD MUSHROOM ARANCINI** Jezebel Sauce

**PIMIENTO CHEESE HUSHPUPPIES** Ramp Aioli

**COUNTRY HAM GOUGERES** Pea Shoots, Preserved Lemon Crème Fraiche

**MANCHEGO WAFER, MASCARPONE, LIVELY PEPPER JELLY**

**TWICE BAKED FINGERLING POTATOES** Crème Fraiche, Trout Caviar

**LOCAL LETTUCE WRAPS** Pickled Red Onion, Carrots, Mongolian Barbecue Glazed Tofu, Collard Green Kimchi

**CHICKEN POT PIE FRITTERS** Comeback Sauce

**TROUT RILLETES** Endive, Mighty Mo's Sauce

## DINNER.....

We are happy to work with you to customize a menu for your event. Dinner menu pricing begins at \$58 per person and includes a 3-course family style meal with a simple salad, choice of 2 proteins, 3 sides and a dessert. Additional courses, snacks or sides may be added. For groups of 25 guests or fewer, dinner can be served plated instead of family style. If you would like for chef John Fleer to create a custom menu for your group, custom pricing will apply based on your menu.

### DINNER MENU

#### **SALAD**

Dinner includes a simple salad of the following:

**LOCAL LETTUCES AND SHAVED VEGETABLES** Grana Padano and with a Charred Lemon- Mustard Vinaigrette

**ADDITIONAL SALADS** *served family style for \$9.50/person*

**SAGE CAESAR WITH POLENTA CROUTONS** Shaved Grana Padano, Fried Sage

**ENDIVE, ARUGULA, AND ROASTED BEETS** Sumac Pine Nuts, Pickled Chard, Goat Cheese Buttermilk Ranch

**SPINACH AND BENTON'S BACON** Oranges, Yellow Branch Farmstead, Warm Bacon-Sherry Vinaigrette

**APPETIZERS FOR THE TABLE** *Additional appetizers \$10/person*

**SMOKED TROUT CAKES** Cucumber-Potato Salad, Cucumber Vinaigrette, Lime Crème

**SPRING VEGETABLE CROSTATA** Buckwheat, Herbed Ricotta, Local Mushrooms, Market Vegetables, Grana Padano

**SEARED ASPARAGUS** Farm Eggs, Pickled Red Onions, Sauce Gribiche, Toasted Bread Crumbs (Until June 30)

**LOCAL TOMATOES** Vincotto Vinegar, Goat Feta, Georgia Olive, Oil, Flaked Salt, Pepper Jelly (After July 1)

**GRILLED SHRIMP** Green Romesco, Pea Shoots

**HERITAGE PORK MEATBALLS**, Pencil Cob Grits, Swiss Chard

**MONGOLIAN BARBECUED LAMB RIBS** Collard Green Kimchi

**ENTREES** *please select 2*

**TARRAGON SEARED AND ROASTED CHICKEN BREAST**

**FOREVER ROASTED PORK, FENNEL-ONION CONFIT**

**RHUBARB GLAZED DUCK CONFIT**

**SALSA VERDE GLAZED SUNBURST TROUT FILET**

**BEER BRAISED BEEF SHORT RIBS**

**FANCY CHICKEN AND DUMPLINGS**

**GRILLED AND SMOKED BEEF ROAST**

**IPA BRINED AND SEARED CAULIFLOWER STEAK**

**SIDES** *please select 3*

**RED POTATO AND SPRING ONION HASH**

**SWEET AND SOUR COLLARD GREENS**

**SEA ISLAND RED PEAS, PEPPER RELISH**

**POTATO-LEEK GRATIN**

**BUTTERMILK SMASHED NEW POTATOES**

**ROSEMARY CHILI BRAISED KALE**

**CAROLINA GOLD RICE GRITS**

**GARLIC ROASTED SNAP PEAS**

**BLISTERED TOMATOES (AFTER JULY 1)**

**FENUGREEK-GREEN PEPPERCORN ROASTED ASPARAGUS (UNTIL JUNE 30)**

## **DESSERT**

**LEMON CHESS PIE** Toasted Nut Gremolata, Whipped Creme Fraiche

**CHOCOLATE OLIVE OIL TORTE** Pecan Honey Rosemary Caramel, Brown Butter Ice Cream

**BENNEFLOUR ANGEL CAKE** Season Fruit Compote, Benne Seed Anglaise, Honey Crunch

**RHUBARB AND RYE** Pink Peppercorn Buttercream, Rye Cake Layered With Roasted Rhubarb, (Lavender Roasted Strawberries - When Available)

**VANILLA CREAM PANNA COTTA** Coffee Sauce, Chocolate Chip Cookie Crumble, Sea Salt

**BIG SPOON PEANUT BUTTER PIE** Sorghum Whipped Cream, Candied Peanuts