



## RHUBARB LUNCH 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.

### 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

**PICKLED SHRIMP** Preserved Lemon Remoulade

**WILD MUSHROOM ARANCINI** Jezebel Sauce

**PIMIENTO CHEESE HUSHPUPIES** 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

**SALAD** \$9.5 per person

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

**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** \$10 per 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

**LIGHTER FARE** \$18 per person

**SEASONAL QUICHE** with Spring Salad

**PICNIC PLATTER** (choice of 3) Chicken Salad, Kale Salad, Seasonal Slaw, Roasted Root Vegetable Salad, Grain Salad, Served with Sel-tines and Chapata

**PANZANELLA SALAD** Torn Levain, Mixed greens, Roasted Root Vegetables, Shaved Vegetables, Grana Padano, Banyuls Vinaigrette

**ENTREES** \$32/PERSON

*INCLUDES CHOICE OF 2 PROTEINS AND 3 SIDES*

**PROTEIN** *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 TRI-TIP 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** *\$8 per person*

**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