



RHUBARB

DINNER

PIMIENTO CHEESE HUSHPUPPIES 7.5

Comeback Sauce

ROSEMARY-SEA SALT F&S ALMONDS 6

GG SWEET POTATO AND CARROT SOUP 7

Crème Fraîche, Pecan Crumble

GOAT CHEESE BURRATA 13.5

Toast, Apple Compote, Red Onion Jam, Crispy Shallots

SC ROYAL RED SHRIMP AND BENTON'S BACON TOAST 15

Black Eyed Pea Hummus, Spiced Green Tomatoes, Shrimp Cream

SIMPLE SALAD OF LOCAL LETTUCES 10.5

LG Feta, Spiced Pecans, Marinated Apples, Pear-Banyul's Vinaigrette

HERITAGE PORK MEATBALLS 12

Farm and Sparrow Grits, Garlic Confit, Hearty Greens, Breadcrumbs

MOROCCAN SPICED GRILLED GG CARROTS 9

Harissa Yogurt, Drunken Currants, Garlic Honey

SC VERMILLION SNAPPER CRUDO 9

Strawberry-Pink Peppercorn Vinaigrette, Snap Pea and Fennel Salad

DUCK WING CONFIT 11

Pinchito-Apple Barbecue Sauce, Sour Kraut, Sesame

SEARED RICOTTA GNOCCHI 13

Spring Onion Soubise, Caramelized Fennel, CG Green Garlic Confit, Grana Padano

GRILLED JOYCE FARMS RABBIT LOIN 15

Rabbit and Benton's Ham Croquette, Seared Hakurei Turnips, Dijon-Rabbit Jus, Coriander

ACORN SQUASH CASSOULET 19

F&S Crowder Peas, Local Shiitake Mushrooms, CG Arugula, Black Walnut-Sage Pesto

WOOD-ROASTED ASHLEY FARMS HALF CHICKEN 28

Roasted Fingerling Potatoes, Coriander Roasted Rutabaga,
Arugula, Chermoula, Chicken Jus

GRILLED MARKSBURY FARM BAVETTE STEAK* 29

Rutabaga Purée, Roasted New Potato Tostones, Briased Chard, Pickled Shallots,
Charred Onion Steak Sauce

PLANCHA SEARED SC GOLDEN TILEFISH FILLET 28

Sunchoke Puree, Hazelnut-Preserved Lemon Relish,
CG Spinach, Bay Oil

BRAISED HERITAGE PORK OSSO BUCCO 32

Braised Collard Greens, Rice Dressing, Fennel Salad, Cider-Pork Jus

R-BAR COCKTAILS.....

- HOUSE COLLINS** Vodka, Bad Art Blackberry-Vanilla-Italian Lemon Soda **10** - *Substitute Chemist Gin* **2**
CHOCOLATE + CHARTREUSE Beefeater, Cultivated Cocktails' Asheville Crème de Cacao, Green Chartreuse, Lavender Bitters **12**
BLOOD ORANGE FLIP Four Roses, Solerno, Licor 43, Blood Orange, Egg White* **12**
BERRIES + BUBBLES Hayman's Wild Foraged Sloe Gin, Proa Cava **8**
PERSIMMON + AGAVE Altos Blanco, Vida Mezcal, Ancho Reyes, Genepy de Alps, Bauchant, Persimmon, Lime **12**
GIMME THE TEA Plantation 3 Star, Byrrh, Crème de Menthe, Asheville Tea Co. Jasmine Green, Lime **12**
R-BAR OLD FASHIONED Old Forester Bourbon, Demerara, Bitters, Lemon Peel **12**

ON TAP.....

- ARCHETYPE 'TALKING TO PLANTS' WITBIER** Asheville, NC – 5.5% ABV **6**
BURIAL 'HELLSTAR' BLACK LAGER Asheville, NC – 4.7% ABV **7**
SIERRA NEVADA 'WANDERLAND' NECTARINE ALE Fletcher, NC – 7.5% ABV **6**
FONTA FLORA 'TINY BUBBLES' SAISON Asheville, NC – 3.6% ABV **7**
HI WIRE 'BED OF NAILS' BROWN ALE Asheville, NC – 6.1% ABV **6**

BOTTLES & CANS.....

- OSKAR BLUES 'SLOW CHILL'**
DUNKEL LAGER NC – 5.5% ABV **4.5**
FOOTHILLS 'JADE' IPA NC – 7.4% ABV **6**
FOOTHILLS 'TORCH' PILSNER NC – 5.3% ABV **6**
HIGHLAND GAELIC ALE NC – 5.5% ABV **4.5**
MILLER LITE WI – 4.3% ABV **3**
MILLER HIGH LIFE WI – 4.6% ABV **3**
- NOBLE 'STANDARD BEARER' HARD CIDER** NC – 6% ABV **6**
BOTANIST AND BARREL SPARKLING STRAWBERRY CIDER
NC – 7.5% ABV **21 375ml**
BOTANIST AND BARREL 'POMME DE VIE' COGNAC BARREL AGED
APPLE CIDER NC – 7.5% ABV **21 375ml**
ERDINGER NON-ALCOHOLIC GER **4.5**
DAURA DAMM GF LAGER SPAIN – 5.4% ABV **5**

WINES BY THE GLASS.....

BUBBLY

CLARA VIE, *Brut Nature*, Mauzac, Limoux, Languedoc, France NV **12**

ROSÉ

ELICIO, Grenache-Syrah, Côte Méditerranée, France 2019 **12**

ORANGE

KLET BRDA, *Krasno*, Rebula-Sauvignonasse-Malvasia, Brda, Slovenia 2019 **14**

WHITE

MAYU, *Huanta Vineyard*, Pedro Ximenez, Valle de Elqui, Chile 2017 **10**

GARCIAREVALO, *Casamaro*, Verdejo, Rueda, Spain 2018 **10**

ANDRE DUPUIS, Chardonnay, Burgundy, France 2017 **13**

JONES VON DREHLE, Petit Manseng, Yadkin Valley, North Carolina 2016 **14**

DOMAINE BEAUSEJOUR, *Les Grenettes*, Sauvignon Blanc, Touraine, France 2018 **12**

RED

BENCH, Cabernet Sauvignon, Sonoma County, California 2016 **14**

BODAN ROAN, Pinot Noir, California, USA 2018 **11**

CLOVIS, Grenache-Syrah, Cotes-du-Rhone, France 2019 **13**

FINCA DECERO, Malbec, Mendoza, Argentina 2017 **11**

JONES VON DREHLE, *Steel and Stone*, Bordeaux Blend, North Carolina 2015 **14**

LUBERRI, *Seis*, Tempranillo, Elciego, Rioja, Spain 2018 **12**

SOFT DRINKS.....

- MOUNTAIN VALLEY STILL or SPARKLING WATER** (1L) **6**
FEVER TREE GINGER ALE / GINGER BEER / TONIC **4**
LOCALLY ROASTED PENNYCUP COFFEE Regular or Decaf **3**
3 MOUNTAINS LOOSE LEAF HOT TEA Silver Needle White, Rwandan Green **4**
ASHEVILLE TEA COMPANY LOOSE LEAF HOT TEA Pisgah Breakfast, Lemon Yaupon, Chamomile, Lavender-Limoncello **4**
- BAD ART DRAFT SODA** **5**
COCA-COLA / DIET COKE / SPRITE **2.75**
ICED TEA **2.75**