



RESTAURANT WEEK

\$39 PER PERSON

Add suggested pairings for all 3 courses for \$28 per person

INSPIRED BY TUESDAY TABLE

At Rhubarb we believe in the power of passing plates. If you've never experienced a Tuesday Table (formerly Sunday Supper), our Asheville Restaurant Week menu is the perfect opportunity to see what it's all about!

SNACKS.....

FOR THE TABLE TO SHARE

POMEGRANATE GLAZED DUCK AND WINTER GREENS SALAD Black Radishes, Satsuma Vinaigrette

APPALACHIAN RAREBIT Spinning Spider Stackhouse Cheese, Fig Jam, Pickled Shallots, Hazelnut-Oat Toast

CHEROKEE FRY BREAD Charred Sunchokes Puree, Brown Butter, Radicchio

Domaine Beausejour, Les Grenettes, Sauvignon Blanc, Touraine, Loire Valley, France 2021 13

ENTREE.....

PLEASE CHOOSE ONE PER PERSON

JEFFERSON RED RICE CONGEE Roasted Root Vegetables, House Worcestershire, Popped Sorghum

Klet Brda, Krasno, Rebula-Sauvignonasse-Malvasia, Brda, Slovenia 2020 13

BRAISED APPLE BRANDY FARMS BEEF SHORT RIBS Porcini-Coca Rub, Potato Puree, Chile Braised Kale, Red Eye Gravy, Cress, B&B Pickle Salad

Domaine Santa Duc, Vieilles Vignes, Grenache-Syrah, Côtes-du-Rhône, France 2017 13

CREOLE FLOUNDER FILLET Hoppin' John, West Indies Salad

Château des Annibals, Grenache-Syrah, Provence, France 2021 11

DESSERT.....

PLEASE CHOOSE ONE PER PERSON

MILK + COOKIES PARFAIT The Rhu's Chocolate Chip Cookie, Malted Milk Pudding, Miso Caramel

Fèlsina, Vin Santo, Chianti Classico, Italy 2011 12

PINEAPPLE UPSIDE-DOWN CORNMEAL CAKE Citrus Curd, White Chocolate-Cornflake Crunch, Georgia Satsumas

Château La Rame, Sémillon Blend, Sainte-Croix-Du-Mont, France 2018 10