

**SNACKS**

CRISPY HOMINY 8

Chili Powder, Lime

PIMIENTO CHEESE HUSHPUPPIES 9

Comeback Sauce

THE RHU BREAD SERVICE 9

Seasonal Bread &amp; Butter

BAKED NC OYSTERS BENTON 23

Country Ham, Greens, House Hot Sauce

CHICKEN LIVER MOUSSE 14

Persimmon, House Pickles, Lavash

THREE CHEESE PLATE\* 21

Pickles, Apple Butter, BE Honey, Miso-Dijon, Lavash

**LOCAL CHEESES****BEARWALLOW\*\***Cow/Tomme/Nutty  
Looking Glass Creamery  
Columbus, NC**GREEN RIVER BLUE**Cow/Creamy Blue/Unctuous  
Looking Glass Creamery  
Columbus, NC**LIESEL**Goat/Alpine/Nutty/Chocolate Rind  
Spinning Spider Creamery  
Marshall, NC**\*\*unpasteurized****PASSING TIME**

GOAT CHEESE BURRATA 18

MF Apples, Roasted Apple Vinaigrette, Plumped Raisins, Hazelnuts,  
GG Rosemary, Duke's Mayo Croutons, GG Arugula

SMOKED VANDELE FARMS PORK MEATBALLS 18

F&amp;S Grits, Potlikker Mustard, Garlic Milk-Braised Greens, Pig Bread

F&amp;S SPOONBREAD PANCAKE 19

Elote Aioli, Fromage Blanc, GG Radish and Radicchio Salad, Sour Corn

SOSPIRO RANCH RABBIT AND COUNTRY HAM DIP 21

Chow-Chow, Shakerag Blue Cheese, Crème Fraîche, Currants, Saltines

CAROLINA BISON SHORT RIB 28

Field Pea and Peanut Cassoulet, Alabama White BBQ Sauce,  
Collard Green Kimchi, Crispy Onions

*Appalachia is ripe with unique indigenous ingredients, both prepared and raw. 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 FALL LOCAL LETTUCES 12

Banyuls Vinaigrette, Spiced Pecans, Muscadines, LG Feta

GG RADICCHIO AND SPINACH SALAD 16

Buttermilk Caesar Dressing, LG Drover's Road Cheddar\*\*,  
MF Apples, Garlic Breadcrumbs, Pickled Red Onions

COAL ROASTED GAINING GROUND SWEET POTATO 18

Soft Dry Ridge Farm Egg\*, Sage Hollandaise, F&amp;S Popcorn, Sumac

GG HAKUREI TURNIPS 12

Burnt Honey-Butter, Crispy Marjoram

**SOME OF OUR FARM PARTNERS**GAINING 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*OLD NORTH ACRES *Marion, NC*BLACK EARTH FARM *Fletcher, NC*FARM AND SPARROW *Mars Hill, NC***FULL PLATES**

PURPLE TIARA RICE MIDLINS 25

Pumpkin Chermoula, Butternut Squash, GG Kohlrabi, Benne Seeds,  
GG Collards, Bok Choy, Pickled Garlic, CG Fennel and Celery Salad

NC SHRIMP AND BLUE CRAB BOUILLABAISSE 30

NC Littleneck Clams, West Indies Salad, Vadouvan, Catfish Tasso,  
Grilled Chapata

SEARED SUNBURST FARMS TROUT FILLET 34

GG Pumpkin Purée, Appalachian Blue Barley,  
Bacon Fat-Kilt Hearty Greens, Brown Butter Roasted Pumpkin Seeds

WOOD GRILLED VANDELE FARMS PORK LOIN\* 42

Buttermilk-Cornbread Purée, Cider Braised Cabbage, Red-Eye Gravy,  
Whiskey-Soaked Pecan Relish, CG Flowering Cauliflower, Tatsoi

EMBER ROASTED OLD NORTH ACRES FARM HALF CHICKEN 42

Black Garlic Rub, Chestnut and Mushroom Biscuit Dumplings,  
Sorghum Glazed Carrots, Chestnut Gremolata, CG Sorrel

APPLE BRANDY BRISKET BOURGUIGNON 48

Peanut Whipped GG Potatoes, Feta-Caper Relish, Bordelaise Sauce,  
GG Baby Beets and their Greens

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 Social House Vodka 1*

### GROUNDS FOR SPICE 13

Vodka, Apple Cider, Cinnamon, GG Cayenne Pepper,  
Lemon, Soda, Torched Rosemary

### GINGER ROGERS 13

Gin, Pomegranate-Ginger Molasses, Lemon, Ginger Beer,  
Candied Ginger

*Drink Local: Substitute The Chemist Gin 1*

### FIG GOLD 14

Dark Rum, Carolina Gold Horchata, Fig, Ginger,  
Cranberry Bitters

### HAVANA DAYDREAMING 14

Tequila, Dark Rum, Amaro Averna, Cinnamon, Citrus

### RYE NOT? 15

Toasted Pecan Rye Whiskey, Mulled Port Wine, Cherry,  
Allspice Dram, Chocolate Bitters, Smoke

### R-BAR OLD FASHIONED 13

Four Roses Bourbon, Demerara, Angostura, Lemon Peel  
*Drink Local: Substitute Southern Star Rye 2*

## ON TAP

### FONTA FLORA PEACH GOSE

Nebo, NC – 4.8% ABV 8

### DSSOLVR ‘THANK YOU FOR EXSISTING’ KOLSCH

Asheville, NC – 4.8% ABV 7

### HILLMAN BREWING HEFEWEIZEN

Old Fort, NC – 4.9% ABV 7

### INNOVATION BREWING ‘SOULVATION’ IPA

Sylva, NC – 6.5% ABV 7

### OSKAR BLUES ‘DALE’S’ PALE ALE

Asheville, NC – 6.5% ABV 7

### SIERRA NEVADA ‘CELEBRATION’ IPA

Mills River, NC – 6.8% ABV 7

### UNIBROU ‘LA FIN DU MONDE’ TRIPEL (10 OZ)

Quebec, Canada – 9% ABV 8

## BOTTLES & CANS

**BLACKBERRY FARM CLASSIC SAISON TN** – 6.3% ABV 6

**OSKAR BLUES ‘MAMA’S LITTLE YELLA’ PILSNER NC** – 4.7% ABV 6

**MILLER HIGH LIFE WI** – 4.6% ABV 4

**HIGHLAND GAELIC ALE NC** – 5.5% ABV 6

**HIGHLAND OATMEAL PORTER NC** – 5.9% ABV 6

**FOOTHILLS ‘JADE’ IPA NC** – 7.4% ABV 7

**NOBLE ‘STANDARD BEARER’ HARD CIDER NC** – 6% ABV 7

**BOTANIST & BARREL ‘CIDERKIN’ ROSE CIDER NC** – 6.9% ABV 9.5

**BOTANIST & BARREL ‘NOT WHAT WE MAY BE’ HEIRLOOM CIDER NC** – 10.5% ABV 22 375ml

**PARTAKE ‘PALE’ NON-ALCOHOLIC CAN** – NA 5

**ATHLETIC ‘UPSIDE DAWN’ GOLDEN NON-ALCOHOLIC CT** – NA 5

*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.*

## FREE-SPIRITED

**ASHEVILLE TEA CO. BREWED ICED TEA** 2.75

**COCA-COLA, DIET COKE, SPRITE** 2.75

**UNCLE SCOTT’S ROOTBEER** 4

**WAYNESVILLE SODA JERKS Concord Grape** 5

**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, Mountain Mint,  
Chamomile Lavender, Ginger Turmeric, Spiced Apple Butter

**CASAMARA CLUB ‘Sera’ Grapefruit-Amaro Club Soda** 5.5

**RITUAL NON-ALCOHOLIC SPIRITS Gin, Whiskey or Tequila** 6

**FOOL’S GOLD RUSH Ritual NA Whiskey, Burnt Cinnamon-Honey, Lemon** 8

## WINES BY THE GLASS

### FEATURE POUR

**STOLPMAN VINEYARDS, Grenache-Gamay-Trousseau, Santa Barbara County, California 2022** 18

### BUBBLY

**LINI 910, Labrusca, Lambrusco Bianco, Emilia-Romagna, Italy NV** 12

### ROSÉ

**LA PERDRIX, Grenache-Syrah, Costières-de-Nîmes, France 2022** 12

### WHITE

**DOMAINE BEAUSEJOUR, Les Grenettes, Sauvignon Blanc, Loire Valley, France 2022** 14

**MATTEO BRAIDOT, Pinot Grigio, Friuli-Venezia Giulia, Italy** 11

**DOMAINE VERCHÈRES, Macon Villages, Chardonnay, Burgundy, France 2021** 14

**ANNE PICHON, Sauvage, Vermentino, IGP Vaucluse, France 2021** 13

### ORANGE

**SEBASTIEN DAVID, Couple Goals, Chardonnay-Chenin Blanc, Loire Valley, France 2021** 13

### RED

**BODAN ROAN, Pinot Noir, California, USA 2018** 12

**LE CALLE, Campo Beo, Sangiovese, Toscana, Italy NV** 13

**LUBERRI, Seis, Tempranillo, Rioja, Spain 2020** 13

**THEOLEO, Cabernet Sauvignon, Paso Robles, California 2020** 14

**CHÂTEAU LA NERTHE, Les Cassagnes, Grenache-Syrah-Mourvèdre, Côtes-du-Rhône, 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!*