



RHUBARB

7 SW PACK SQUARE, DOWNTOWN ASHEVILLE
@RHUBARBASHEVILLE / RHUBARBASHEVILLE.COM

ADD ONS

THE RHU BREAD SERVICE 9

Sweet Potato Milk Bread, Sea Salt Butter

THREE CHEESE PLATE* 22

Pickles, Berry Jam, Local Honey, Dijon, Lavash

LOCAL CHEESES

MELANGE

Cow-Goat-Sheep/Brie/Mineral
*Three Graces Dairy
Marshall, NC*

DROVER'S ROAD**

Cow/Cheddar/Buttery/Sharp
*Looking Glass Creamery
Columbus, NC*

ST. PAULIN

Cow/Washed Rind/Buttery
*Three Graces Dairy
Marshall, NC*

***unpasteurized*

ASHEVILLE RESTAURANT WEEK

Sample Rhubarb classics or new favorites with our
4 for \$45 ARW deal!

Choose one item from each category of Snacks,
Passing Time and Full Plates, plus a dessert for a
choose-your-own-adventure tasting menu.

JANUARY 21-27, 2025

FEBRUARY 18-24, 2025

SNACKS

SPICED PECANS 7

PIMIENTO CHEESE HUSHPUPIES 9

Comeback Sauce

SOSPIRO RANCH RABBIT RILLETES 14

Chow-Chow, Pepper Jelly, House Crackers

SUMAC SPICED HOUSE CHIPS 12

Smoked Trout Spread, Ravigote

BUTTERMILK-CORNBREAD SOUP 9

Sage Oil, Toasted Cornbread Crumb

Appalachia is ripe with unique indigenous ingredients; 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.

PASSING TIME

GOAT CHEESE BURRATA 19

Delicata Squash Agrodolce, Herbed Focaccia, Pickled Apples

OYSTERS BENTON 23

Collard Green Gremolata

FRIED SC QUAIL 20

Spiced Onions, Shaved Grana, Arugula Aioli

WOOD ROASTED CHICKEN MEATBALLS 16

Farm and Sparrow Grits, Sour Corn Relish

HOUSE SMOKED ANDOUILLE SAUSAGE CASSOULET 24

Radicchio Slaw, Duck Fat Vinaigrette, Pig Bread, Pickled Peppers

WINTER COBB SALAD 16

GG Hearty Greens, Saffron Pickled Turnips, Benton's Bacon, Winter Radish, Hard-Boiled Egg Mimosa, LG Feta, Green Goddess Dressing

ROSEMARY ROASTED BT MUSHROOM TOAST 14

Levain Toast, Rosemary-Caramelized Onion Fromage, Pumpkin Preserves

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*

TWO BROOKS FARM *Sumner, MS*

BLACK EARTH FARM *Fletcher, NC*

FARM AND SPARROW *Mars Hill, NC*

COPELAND FARMS *Franklin, NC*

VANDELE FARMS *Lake Lure, NC*

BLACK TRIUMPH FARMS *Leicester, NC*

FULL PLATES

CG ROOT VEGETABLE FARROTTO 24

Sorghum-Chili Glazed Delicata Squash, Grana Padano

RICE FLOUR CRUSTED SUNBURST TROUT FILLET* 25

Pickled Satsumas, Hazelnuts, Winter Greens

GRILLED PAW PAW BARBECUED VANDELE PORK CHOP* 35

Cannellini Bean Cassoulet, Mustard Slaw, Pig Bread

CIDER BRAISED COPELAND FARMS CHICKEN LEG 26

Celery and Leeks, Apple Chutney, Crispy Parsnips, Celery Leaf

APPLE BRANDY BEEF SHORT RIB 35

Brussels Sprout Gratin, Orange-Miso-Glazed Murasaki Sweet Potato

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.