

# 8285856903

http://www.kickbackdelivery.com

# **Storm Rhum Bar and Bistro**

# ABOUT STORM RHUM BAR

Storm Rhum Bar & Bistro offers an exceptional new-world approach to classic food and drink. Award winning chef Jay Medford sources all his produce and proteins from local, independent farmers. Much of the produce he buys supports local charities and organizations.

#### **SNACKS**

Salmon Deviled Eggs \$13.75 gin and tonic cured salmon filled eggs, lime aioli

Cajun Escargot Gratin \$13.75 cajun spiced garlic cream sauce, parmesan bread crumbs, baguette

Garlic Parm Wings \$18.75
Caesar dipping sauce

Hill Billy Meat and Cheese \$18.75

housemade wagyu spam, house pimento american cheese, scuppernong mustard, house pickles,

texas toast points, ritz

Beet Carpaccio \$11.25

roasted red beets, cured ciogga beets, satsuma orange, balsamic, olive oil, parmesan, pea shoots

Storm Salad \$18.75

roasted grapes, radicchio, grapefruit, bacon, blue cheese, bacon fat vinaigrette, candied pecans, french fries

#### **KIDS**

Kids Burger	\$8.13
fries & ketchup	
Grilled Cheese	\$8.13
fries & ketchup	

# **ENTREES**

Smash Burger \$18.75 Apple Brandy Beef, Single Smash Patty, Cheddar Cheese, LTO, House Sauce, Pickle, Fries (Extra Patty 5.00) (GF buns available 1.50) Roasted Pork Belly \$30.00 crispy pork belly, jalapeno corn pudding, pickled collard greens, nacho cheese Doritos Veggie Pad Thai \$25.00 rice noodles, seasonal veggies, locally made seitan, scallion, cilantro, lime, sriracha, Corned Bison \$32.50 braised corned bison, colcannon, house sour kraut, jus Pork Chop and Beans \$31.25 duck fat confit pork chop, korean beanie weenie, american cheese, satsuma orange puree Carolina Cubano \$25.00 shredded citrus braised pork, country ham, havarti, pickles, carolina mustard BBQ sauce, all pressed in a crusty roll **Eggplant Parm** \$25.00 potato chip crusted eggplant, miso glazed mushrooms, tomato sauce, vegan mozz(V) Crispy Skin Salmon \$30.00 seared salmon, house pineapple ponzu, bok choy, spam, caramelized pineapple Spaghetti Nero with Anchovy house made squid ink pasta, garlic, anchovy, chili flake, Parmesan, chili

Duck Pho-Rench Dip \$25.00

Shredded Duck, Pickled Carrot and Daikon, Cilantro, Cucumber, Jalapeno, Baguette, Pho broth, Fries

# Beer (12 Oz Can)

ID REQ Noble The Village Tart	\$8.	75
Cherry Cider ID REQ Prairie Seasonal Sour	ФО	75
ID REQ Untitled Arts Rotating Seltzer	\$10.	·UU
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ID REQ Duck Rabbit Milk Stout		
ID REQ Burial Surf Wax IPA	\$7.	
ID REQ Highland Gaelic Ale	\$7.	
ID REQ DSSOLVR Rotating	\$8.	75
Pilsner		
	\$10.	.00
IPA		
ID REQ DSSOLVR Seasonal	\$11.	25
Gose/Sour		
ID REQ DSSOLVR Rotating	\$10.	00
Selzter 16 oz		
ID REQ Catawba White Zombie	<b>\$</b> 7.	50
ID REQ Edmund's Oast	\$8.	75
"Something Cold" Blonde Ale		
ID REQ Miller High Life	\$3.	75
ID REQ Narragansett Lager	\$3.	
16 oz	·	
ID REQ Fonta Flora Pale Ale	\$10.	00
16 oz		
ID REQ Tecate	\$3.	75
ID REQ United Arts Newtro	\$10.	00
Mango Korean Style Seltzer 12		
OZ		
ID REQ Athletic IPA (NA)	\$7.	50
ID REQ Buy the Staff a Round!		
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#### Wine by the Bottle

TTITIC DY LITE DOLLIC	
ID REQ NV Casalotta Prosecco	\$37.50
ID REQ NV Mistinguett Brut	\$42.50
Rose	
ID REQ San Pietro Pinot Grigio	\$52.50
ID REQ Vega Sindoa Unoaked	\$32.50
Chardonnay	
ID REQ Domaine Houchart	\$52.50
Rose Provence	
ID REQ Fournier Sauvignon	\$50.00
Blanc	
ID REQ Farmstead	\$62.50
Chardonnay	
ID REQ Ramey Cellars	\$97.50
Chardonnay	
ID REQ Zorzal Malbec	\$47.50
ID REQ Hayes Ranch Red	\$32.50
Blend	
ID REQ Peirano Old Vine	\$42.50
Zinfandel	
ID REQ Paul Ponnelle Pinot	\$47.50
Noir	
ID REQ Decero Cabernet	\$52.50
Sauvignon	

ID REQ Caterwaul Cab Sauv \$113.75

Napa Valley

ID REQ Cardedu "Caladu" \$67.50 Garnacha ID REQ NV Sfera Bianco \$61.25 ID REQ NV Mariotti Set E Mez \$67.50 Pet Nat ID REQ Fuso Vino Rosso \$52.50 ID REQ Mortellito Calaiancu \$87.50 Bianco