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<http://www.kickbackdelivery.com>

RHUBARB

ABOUT RHUBARB

Kickback is proud to offer Award winning chef John Fleer's downtown Asheville restaurant's contemporary Appalachian cuisine to you right in your home! Rhubarb serves seasonal, regional American fare, sourced from nearby farms and dairies. Acclaimed chef John Fleer, formerly of Blackberry Farm, and his team craft a daily-changing menu including wood-fired dishes, plates made for sharing, house-baked breads, and other rustic creations.

Items in light gray lettering are temporarily not available.
*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

KIDS MENU

K MAC N CHEESE \$10.00
K CHICKEN FINGERS \$10.00

APPETIZERS

Smoked Ham Hock Terrine \$17.50
Persimmon Barbecue Sauce, Chow-Chow, Benne Seed Togarashi, Stewed Apples, Parsley Salad
CRISPY HOMINY \$10.00
Chili Powder, Lime
Hot Water Cornbread \$20.00
Bourbon-Bacon Jam, Whipped Goat Cheese, Citrus, AL Cane Syrup
PIMIENTO CHEESE \$11.25
HUSHPUPPIES
Comeback Sauce
Smoked Vandeale Farms Meatballs \$22.50
F&S Grits, Potlikker Mustard, Garlic-Milk, Tatsoi, Pig Bread
GOAT CHEESE BURRATA \$22.50
Roasted Butternut Squash, Caramelized Onions, Marinated Radicchio, Maple-Sage Vinaigrette, Spinach, Spiced Pumpkin Seeds, Toast
THE RHU BREAD SERVICE \$11.25
Seasonal Bread & Butter
Baked Ricotta Gnocchi and Rabbit Ragout \$27.50
Fonduta, Hakurei Turnips, Rabbit Bacon, Pickled Garlic, Grana Padano

E.Y.V

SIMPLE SALAD OF LOCAL LETTUCES \$15.00
Banyuls Vinaigrette, Spiced Pecans, Turnips, Feta
COAL ROASTED COVINGTON \$22.50
SWEET POTATO
Soft Dry Ridge Farm Egg, Hollandaise, F&S Popcorn, Sumac*
Winter White Salad \$20.00
Citrus-Yogurt Dressing, CG Radicchio, GG Turnips, Apples, Marinated Tangerines, Cashew Breadcrumbs, Pickled Red Onions
Candy Roaster Squash Soup \$15.00
Coconut Cream, Curry, Lime

ENTREES

Celery Root Schnitzel \$31.25
Chermoula, Braised Chili Kale, Benne Seeds, CG Fennel and Celery Salad, Pickled Radish Relish
Apple Brandy Brisket \$60.00
Bourguignon
Peanut-Whipped CG Rutabaga, Feta-Caper Relish, Bordelaise Sauce, Baby Beets, Bok Choy, Horseradish, Watercress
WOOD GRILLED VANDELE \$52.50
FARMS PORK LOIN
Buttermilk Cornbread Puree, Cider Braised Cabbage, Red Eye Gravy, Whiskey-Soaked Pecan Relish, Spinach, Broccoli, Pickled Sweet Potato
Wood Roasted Joyce Farm Half Chicken \$52.50
Black Garlic Rub, Chestnut-Mushroom Biscuit Dumplings, Sorghum Glazed Carrots, Carrot Top Gremolata

DESSERT

LEMON TARTLET \$12.50
Sweet Chimichurri, Nut-Seed Dukkah, Toasted Meringue

Bottles And Cans

ID REQ-Blackberry Farms Saison \$7.50
ID REQ-Oskar Blues Mamas Little Yella Pilsner \$7.50
ID REQ-Foothills Jade IPA \$8.75
ID REQ-Highland Gaelic Ale \$7.50
ID REQ-Miller High Life \$5.00
ID REQ-Noble Standard Bearer Hard Cider \$8.75