

Rebel Kitchen

FALL 2019



Bites

DUCK FAT
Fried Rosemary

3.00

SPAGHETTI SQUASH
Mustard Seeds, Crab & Sage

6.00

DUCK TENDERLOIN
Scallions, Soy & Benne

6.00

KALE
Pickled Sweet Peppers & Black Garlic

6.00

Starts

PORK BELLY
Maitake Mushrooms, Collard Greens, Aji Amarillo & Mustard Seeds

16.00

SQUASH
Butternut and Spaghetti Squash, Ricotta & Radish

14.00

NOODLES*
Mushrooms, Soft Egg & Radish

11.00

RED PEAS & BONITO
Seaweed, Jalapeno & Radish

16.00

DUCK CONFIT
Red Cabbage & Apples

16.00

SWEETBREADS
Tomato, Oyster Mushrooms, Sweet Potato & Orange Zest

17.00

Entrees

TROUT
Collard Greens, Carrots & Ginger

25.00

CAULIFLOWER
Broccoli, Smoked Trout, Napa Cabbage & Black Garlic

23.00

DUCK*
Beets, Egg Yolk, Creme Fraiche & Carolina Gold Rice

26.00

STRIPLOIN*
Oyster Mushrooms, Yukon Gold Potatoes & Herbs

30.00

FALL VEGETABLES*
Beets, Butternut Squash, Radish, Grits & Soft Egg

19.00

CHICKEN
Butternut Squash, Red Onion & Radicchio

25.00



* 20% Service Charge will be applied to parties of 5 or more

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

OUR FARMERS

MOUNTAIN ROOTS FARM

BALES FARM

SUGARTREE

MOUNTAIN MEADOWS FARM

MOSSY CREEK MUSHROOMS

RUSHY SPRINGS FARM

KNOX CITY FARM

SPECIAL GROWERS

SIMPLY BEE

JUSTICE FARMS

ZAVELS

