

DINNER **BARREL** + **CROW**

Appetizers

Wild Mushroom Chestnut Soup

Truffle Oil, Mushroom Fricassee

Crab Beignets

Old Bay Tartar, Arugula

Virginia Air Dry Lamb Ham

Grilled Bread, poached Egg, parmesan

Ahi Tuna Taquitos

Soy, Ginger, Avocado, Aji Pepper Dressing

Pipe Dreams Goat Cheese-Fig Tart

Pistachio, Wild Watercress Salad

Pork Riblets

Farm Tree Honey, Soy, Scallions, Chiles

Frisse & Blue Cheese Salad

Smoked Pancetta, Poached Huckleberries, Chive-Lemon Vinaigrette

Fried Green Tomatoes

Pimento Cheese, Red Pepper Coulis, Chow Chow

Bone Marrow & Country Bread

Kimchi Pickled Apple, Shallots Gastrique, Parsley, Maldon Salt

Entrees

Fried Amish Chicken & Waffles

Collards w/ Bacon, Peach Jam, Local Maple Syrup

Fried Quail & Andouille Gumbo

Shrimp, Mussels, Crawfish, Jasmine Rice, Scallions

Butternut Squash Ravioli

Sage Brown Butter, Dry Cranberry, Pecans, Parmesan Coulis

Grilled Marinated Tuna Rare

Cardamom Jasmine Rice, Gingered Bok Choy, Yuzu Sake Glaze

Spiced Shrimp & Grits

Smoked Tomato Coulis, Caramelized Leeks, Tasso Gravy

Lamb Bolognese

Fields of Athenry Lamb, House Made Fettuccine, Grana Padano, Garlic Bread

New Frontier Braised

Bison Short Rib

House Pappardelle, Pearl Onions, Truffle Parmesan Crumbs

Dessert Daily selection

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of 6 or more. It is your right to decline. Please advise server when requesting your bill.*

Executive Chef Pedro Matamoros

