

LUNCH BARREL + CROW

Appetizers

Seasonal Soup

Ahi Tuna Taquitos

Soy, Ginger, Avocado, Aji Pepper Dressing

Baby Kale Salad

Parmesan, Pecans, Carrots, Pomegranate Vinaigrette

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

Pipe Dreams Goat Cheese & Beet Salad

Pistachio, Raisin Shallot Vinaigrette

Entrees

Fried Amish Chicken & Waffles

Collards w/ Bacon, Peach Jam, Local Maple Syrup

Seafood & Andouille Gumbo

Shrimp, Mussels, Crawfish, Jasmine Rice, Scallions

Butternut Squash Ravioli

Sage Brown Butter, Dry Cranberry, Pecans, Parmesan Coulis

Lamb Bolognese

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

Spiced Shrimp & Grits

Smoked Tomato Coulis, Caramelized Leeks, Tasso Gravy

Grilled Pimento Cheese sandwich

Cheddar, Avocado, Tomato Marmalade, Greens

Pressed Pork Cuban Sandwich

Swiss Cheese, Pickles, Mustard, Chimichurri, House Duck Fat Fries

**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

