

BARREL + CROW



\$35

Restaurant Week
February 16-26

Appetizers

P.E.I Mussels

White Wine, Shallots, Ginger, Butter,
Fresno Chiles, Grilled Bread

Mixed Green Salad

Apple Cider Vinaigrette, Candied Walnuts,
Apples, Parmesan Cheese

Seasonal Soup

Entrees

Salmon Burger

Cilantro Mayo, Mixed Greens Salad

Grilled Heritage Pork Chop*

Stone Ground Grits, Sauteed Red Cabbage,
Honey Bourbon Demi-Glaze

Parisienne Gnocchi

Wild Mushrooms, Leeks, Thyme

Dessert

Brownie & Brioche Bread Pudding

Vanilla Ice Cream, Caramel Sauce

House Made Sorbet

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.*

