

BARREL + CROW



Appetizers

Roasted Carrot & Ginger Soup

Creme Fraiche, Pumpkin Seeds

Mixed Green Salad

Apple Cider Vinaigrette, Candied Walnuts,
Apples, Parmesan Cheese

Entrees

Spiced Shrimp & Grits

Smoked Tomato Coulis,
Caramelized Leeks, Tasso Ham Gravy

Grilled Heritage Pork Chop

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

House Made Ravioli

Ricotta, Butternut Squash Puree,
Arugula, Pepitas, Chili Oil

Dessert

Warm 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.*

