

BARREL CROW

A CONTEMPORARY APPROACH TO REGIONAL CUISINE

Brunch

Appetizers

Maryland Crab Beignets 9
Old Bay Tartar Sauce

Grilled Roseda Steak Tartare 10
Caramelized Onion Mostarda, Cornichons, Grain
Mustard, Garlic Crostini

Sautéed Shrimp w/Grit Croquettes 9
Andouille Sausage, Caramelized Leeks

Fried Green Tomatoes 7
House Made Pimento Cheese, Chow Chow, Spicy
Pepper Jam

Oysters on the Half Shell 12
Raphanocks, Pickled Ramp Mignonette

Spring Salad 7
Grilled Vidalia Onions, Crispy Goat Cheese, Shaved
Radish, Sweet and Salty Pecans, Balsamic
Vinaigrette

Beet Salad 8
Candied Walnuts, Local Berries, Pipe Dreams Farms
Goat Cheese, Frisee,
Raspberry Vinaigrette

Gazpacho 8
Crab, Cucumber & Radish Salad

Rita's Bread Basket 7
Blueberry Muffins & Sour Cream Almond Crumb Cake

Entrees

Pappardelle Pasta w/Duck Ragu 19
Peas, Wild Mushrooms, Ramps

Fried Chicken & Waffles 17
Amish Chicken, Strawberry Rhubarb Compote,
Kale, Pecan Syrup

Soft Omelet 12
Aged Cheddar Cheese, Applewood Smoked
Bacon, Caramelized Onion, Greens,
Wild Mushrooms

Seared Chesapeake Bay Rockfish 26
Braised Collards w/Bacon, Sweet Potato Hash

Eggs Benedict 12
Pork Belly, Buttermilk Biscuit,
Sweet Potato Hash, Hollandaise

Steak & Eggs 15
Teres Major, Fried Eggs,
Fried Pickled Onion Rings

Brioche French Toast 11
Applewood Smoked Bacon, Hash Browns,
Honey Butter

Roseda Beef Burger 12
Aged Cheddar, Lettuce, Tomato, Onion,
Applewood Smoked Bacon, Onion Mostarda

Crisped Virginia Mackerel 22
Grilled Corn Salsa, Pickled Ramps

Executive Chef Nick Palermo

