

BARREL CROW

A CONTEMPORARY APPROACH TO REGIONAL CUISINE

Lunch

Appetizers

Maryland Crab Beignets 9

Old Bay Tartar Sauce

Grilled Roseda Steak Tartare 10

Caramelized Onion Mostarda, Cornichons, Grain
Mustard, Garlic Crostini

Fried Green Tomatoes 7

House Made Pimento Cheese, Chow Chow,
Spicy Pepper Jam

Oysters on the Half Shell 14

Pickled Ramp Mignonette

Charcuterie & Cheese Board 12

Assorted Cured Meats and Pâtés, Pickled Vegetables

Soup & Salads

Spring Salad 7

Grilled Vidalia Onions, Crispy Goat Cheese, Radish,
Sweet and Salty Pecans, Balsamic Vinaigrette

Beet Salad 7

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

Chopped Salad 7

Romaine, Grilled Corn, Bell Peppers, Vidalia Onion,
Green Beans, Tomato, Hard Boiled Egg, Cucumber,
Blue Cheese Dressing

Gazpacho 7

Crab, Cucumber & Radish Salad

Add Grilled Steak, Shrimp or Chicken to any Salad 7

Entrees

House Made Pappardelle Pasta
w/Chef's Signature Meatballs 12

Parmesan, Tomato Gravy

Fried Chicken & Waffles 12

Amish Chicken, Strawberry Rhubarb Compote,
Kale, Pecan Syrup

Roasted Horst Pork Sandwich 11

Gruyere Cheese, Strawberry Rhubarb Mostarda,
House Cut Fries or Side Salad

Aged Roseda Burger 12

Aged Cheddar Cheese, Caramelized Onion
Mostarda, Bacon, LTO,
House Cut Fries or Side Salad

Virginia Mackerel 13

Grilled Corn Salsa, Pickled Ramps

Steak Frites 15

Organically Raised Teres Major, House Cut Fries,
House Steak Sauce

Sautéed Shrimp w/Grit Croquettes 13

Andouille Sausage, Caramelized Leeks

Chef Nick Palermo

