

DINNER BARREL + CROW

Appetizers

Duck Fat Fries Parmesan, Truffle Mayo	\$8.00	Ahi Tuna Taquitos Corn Tortilla, Avocado, Cilantro, Chipotle Cream	\$13.00
Crab Beignets Arugula, Old Bay Tartar	\$12.00	Parisienne Gnocchi Wild Mushrooms, Leeks, Thyme	\$12.00
Organic Chicken Wings Garlic Buffalo, Old Bay or Sesame Soy Glaze	\$10.00	Mixed Green Salad Apple Cider Vinaigrette, Candied Walnuts, Apples, Parmesan Cheese	\$10.00
Duck Tostadas Duck Confit, Pickled Onions, Creme Fraiche, Tamarind Chipotle Sauce	\$11.00	Fried Calamari Spicy Salsa Verde, Chiles	\$11.00
Roasted Beet Salad Arugula, Toasted Pepitas, Goat Cheese	\$11.00	Roasted Carrot & Ginger Soup Creme Fraiche, Pumpkin Seeds	\$10.00
Fried Green Tomatoes Pimento Cheese, Red Pepper Coulis, Chow Chow	\$11.00	Fresh Burrata Tomato Jam, Pesto, Balsamic Drizzle, Grilled Bread	\$13.00

Entrees

Grilled Heritage Pork Chop Stone Ground Grits, Sauteed Red Cabbage, Honey Bourbon Demi-Glaze	\$26.00	Hanger Steak Duck Fat Fries, Red Wine Reduction	\$31.00
Roseda Farm Cheeseburger Choice of Daily Cheeses, House Duck Fat Fries w/ Truffle Mayo	\$17.00	Pan Seared Rockfish Sauteed Brussels Sprouts, Wild Mushrooms, Leeks, Mandarin Coulis	\$30.00
Lamb Bolognese Shenandoah Lamb, House Made Fettuccine	\$26.00	Blackened Salmon Green Beans, Bell Peppers, Pine Nuts, Romesco	\$26.00
Spiced Shrimp & Grits Smoked Tomato Coulis, Caramelized Leeks, Tasso Ham Gravy	\$26.00	Salmon Burger Cilantro Mayo, Mixed Green Salad	\$18.00
House Made Ravioli Ricotta, Butternut Squash Puree, Arugula, Pepitas, Chili Oil	\$24.00	Fried Amish Chicken & Waffles Braised Collard Greens w/ Bacon, Maple Syrup	\$23.00
Andouille & Seafood Gumbo Shrimp, Crawfish, Squid, Rice	\$26.00	Pulled Brisket Sandwich BBQ Sauce, Coleslaw, Duck Fat Fries	\$18.00

Desserts

Flourless Chocolate Torte Chocolate Mousse, Creme Fraiche, Morello Cherry Sauce	\$9.00	Ice Cream & Sorbet Daily Selection	\$9.00
Gingerbread Cake Rum Whipped Cream, Pear Compote, Crushed Hazelnut Praline	\$9.00	Sweet Beignets (6) Served with Whipped Cream	\$9.00
White Chocolate Creme Brulee Classic Burnt Sugar Crust, Raspberry Sauce	\$9.00		

**B & C
Throw Blankets
\$11**



*Online order available at barrelandcrow.com or call us at 240-800-3253

**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.*

