

DINNER

BARREL + CROW

Appetizers

Steamed Mussels	\$14.00	Ahi Tuna Taquitos	\$16.00
White Wine, Butter, Garlic, Ginger, Shallots, Red Fresno Pepper, Grilled Bread		Corn Tortilla, Avocado, Cilantro, Chipotle Cream	
Crab Beignets	\$13.00	Parisienne Gnocchi	\$14.00
Arugula, Old Bay Tartar		Wild Mushrooms, Sauteed Leeks	
Organic Chicken Wings	\$12.00	Mixed Green Salad	\$11.00
Garlic Buffalo, Old Bay or Sesame Soy Glaze		Apple Cider Vinaigrette, Candied Walnuts, Apples, Parmesan Cheese	
Duck Tostadas	\$12.00	Fried Calamari	\$15.00
Duck Confit, Pickled Onions, Creme Fraiche, Tamarind Chipotle Sauce		Spicy Salsa Verde, Chiles	
Fried Green Tomatoes	\$11.00	Seasonal Soup	\$11.00
Pimento Cheese, Red Pepper Coulis, Chow Chow		Roasted Beet and Arugula Salad	\$12.00
Fresh Burrata	\$14.00	Oysters on Half Shell	\$18.00
Apricot Puree, Roasted Pepitas, Balsamic Drizzle, Grilled Bread		½ Dozen Oysters, Mignonette, Cocktail Sauce	

Entrees

Pan Seared Rainbow Trout	\$29.00	Smoked Duck Breast	\$35.00
Grilled Asparagus, Heirloom Cherry Tomatoes, Sauteed Yellow Zucchini, Blood Peach Reduction		Roasted Rainbow Carrots, Pearl Onions, Roasted Baby Potatoes, Blueberry Balsamic Reduction	
Grilled Heritage Pork Chop	\$30.00	Pan Seared Sea Scallops	\$31.00
Stone Ground Grits, Sauteed Red Cabbage, Honey Bourbon Demi-Glaze		Roasted Corn, Sauteed Peas, Bell Peppers, Apricot Sauce	
Salmon Burger	\$24.00	Andouille & Seafood Gumbo	\$29.00
Cilantro Mayo, Mixed Green Salad		Shrimp, Crawfish, Squid, Rice	
Roseda Farm Cheeseburger	\$19.00	Lamb Bolognese	\$29.00
Choice of Daily Cheeses, Duck Fat Fries w/ Truffle Mayo (Bacon, Fried Egg) \$2		Shenandoah Lamb, House Made Fettuccine	
Roasted Red Pepper Ravioli	\$27.00	Fried Amish Chicken & Waffles	\$24.00
Roasted Corn, Heirloom Cherry Tomatoes, Grilled Asparagus, Pesto, Parmesan		Bacon Braised Collards, Maple Syrup	
Blackened Salmon	\$29.00	Spiced Shrimp & Grits	\$28.00
Roasted Baby Potatoes, Sauteed Green Beans, Pearl Onions, Cajun Creole Sauce		Smoked Tomato Coulis, Caramelized Leeks, Tasso Ham Gravy	
Hanger Steak	\$33.00	Grilled Chicken Sandwich	\$23.00
Duck Fat Fries, Red Wine Reduction		Bacon, Swiss, Arugula, Chipotle Aioli, Baguette, Mixed Green Salad (Sub Duck Fat Fries) \$2	

Sides

Stone Ground Grits	\$7.00	Duck Fat Fries	\$9.00
Bacon Braised Collards	\$8.00	Parmesan, Truffle Mayo	
Sauteed Green Beans	\$7.00	Roasted Baby Potatoes	\$7.00
Grilled Asparagus	\$8.00		

*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.

