



BOARD & BARREL

• ALL DAY •

2019

winter

MENU OFFERINGS

TO BEGIN

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| 1. CHEF'S CHOICE FOUR ARTISANAL CHEESES chicken liver mousse, cherries, crostini, B&B pickles | 12 |
| 2. FRIED TOMATOES pickled collard greens, smoked cheddar, potlikker reduction | 8 |
| 3. BOILED PEANUT HUMMUS pickled vegetables, grilled flatbread, berber | 7 |
| 4. LUMP CRAB CAKE smoked tomato & red pepper broth, old bay cracker | 13 |
| 5. PORK BELLY spiced cabbage, grilled peach, peach-maple jam..... | 13 |
| 6. JUMBO SHRIMP* asian cajun butter, crostini | 12 |

LIGHTER FARE

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| 1. SEASONAL SOUP BOWL and half grilled pimento cheese..... | 7 |
| 2. BABY GREENS pickled peach, candied pecans, bleu cheese, crispy pig ear, maple bacon vinaigrette | 9 |
| 3. HEIRLOOM TOMATO SALAD yesterday's bagel, watermelon agrodulce, basil, pickled onion, sea salt | 10 |
| 4. GRILLED ROMAINE crostini, parmesan peppercorn dressing..... | 8 |

ADD GRILLED CHICKEN \$6

ON A ROLL

ADD GRILLED SHRIMP \$1.50 (each)

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| 1. FRIED PORTABELLA chimichurri, red pepper emulsion, garlic aioli, bibb lettuce, tomato | 8 |
| 2. SOURDOUGH MONTE CRISTO turkey, avocado, pepper jack cheese, garlic aioli, blueberry-habanero preserves..... | 9 |
| 3. GRILLED CHICKEN lettuce, tomato, honey-chipotle BBQ sauce, country ham chips, havarti dill, buttermilk dressing | 11 |
| 4. SMOKED PORK SHOULDER onion jam, american cheese, pork jus..... | 11 |
| 5. EDGAR'S BURGER* all beef patty, lettuce, tomato, bacon jam, "perfect yolk", brie, secret sauce | 13 |
| 6. STEAK FLATBREAD* smoked onion pepper relish, swiss cheese, steak sauce | 12 |
| 7. CUBAN braised pork, soprasetta, mustard aioli, pickles, french bread | 12 |

all sandwiches served with choice of fries, sweet potato tots, or fresh fruit

MAINS

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| 1. MR PIBB SHORT RIB duck fat hash brown, braised collard greens | 25 |
| 2. JOYCE FARMS CHICKEN pan seared breast, sweet tea reduction, smoked carrot, apple-bacon mac & cheese | 22 |
| 3. MAHI MAHI ham hock jus, farro salad, cucumbers, onions with pistou | 26 |
| 4. SUNBURST FARMS TROUT miso glazed, ponzu cauliflower "rice", haricot verts | 23 |
| 5. SEARED SCALLOPS boiled peanut beurre blanc, roasted grapes, celery root | 27 |
| 6. ATLANTIC SALMON* citrus kosho, beets, orange, almond, feta | 24 |

choose fruit cup

KIDS MENU

or french fries

DESSERT

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|--------------------------------------|---|-------------------------------------------------------|---|
| GRILLED CHEESE | 7 | LEMON-ROSEMARY OLIVE OIL CAKE balsamic strawberries . | 6 |
| BURGER WITH CHEESE AND PICKLE* | 8 | PEACH BELLINI MOUSSE | 7 |
| CHICKEN TENDERS..... | 8 | CHOCOLATE-PEANUT BUTTER CAKE chocolate ganache | 7 |
| MAC AND CHEESE | 7 | | |

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WE RESERVE THE RIGHT TO ADD 19% GRATUITY TO PARTIES OF 8 OR MORE