



# BOARD & BARREL

• ALL DAY •

2021  
SPRING/SUMMER

MENU OFFERINGS

## SHAREABLES

\$

- |    |                                 |  |    |
|----|---------------------------------|--|----|
| 1. | THAI CHICKEN LETTUCE WRAP       | bibb lettuce, cucumber salad, soong sauce, cilantro                                | 14 |
| 2. | MEXICAN SHRIMP CAMPACHANA       | south of the border seafood cocktail, shrimp, crabmeat, fried tortilla chips       | 15 |
| 3. | JUMBO LUMP CRAB CAKES           | chef's super slaw, jalapeno-cilantro aioli   | 16 |
| 4. | TEMPURA FRIED NORI WRAPPED TUNA | cucumber salad, ginger aioli, chinese mustard                                      | 16 |
| 5. | SOUTHERN PIMENTO CHEESE         | house recipe pimento cheese, celery sticks, crostinis, candied bacon               | 9  |
| 6. | 1/2 DOZEN CHICKEN WINGS         | crispy fried with celery and choice of dipping sauce (thai, buffalo, cajun garlic) | 12 |
| 7. | FRIED CALAMARI                  | roasted garlic mustard aioli   | 11 |

## MIDS

*add grilled chicken \$4 or grilled shrimp \$6 each*

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|----|--------------------------------|--|----|
| 1. | SOUTHERN CORN AND CRAB CHOWDER |  | 9  |
| 2. | HOTEL BALLAST SIGNATURE SALAD  | baby mixed greens, feta, dried cranberries, candied pecans, balsamic vinaigrette                             | 8  |
| 3. | SOUTHERN TOMATO PIE            | tomato and cheese pie, baby arugula salad, basil, balsamic reduction   | 10 |
| 4. | SLICEBERG SALAD                | sliced iceberg lettuce, heirloom tomato, bacon, green onion, jalapeno ranch                                  | 8  |
| 5. | BABY ARUGULA SALAD             | baby arugula greens, goat cheese crumbles, toasted almonds, roasted heirloom tomato, lemon-basil vinaigrette | 9  |
| 6. | CAESAR SALAD                   | chopped romaine, shaved parmesan, garlic parmesan dressing, croutons   | 8  |

## HANDHELD

*with choice of french fries, super slaw, onion rings, potato chips or fruit cup*

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|----|----------------------|--|----|
| 1. | CAROLINA BURGER      | choice steak burger, pepper jack cheese, melted onions, lettuce, tomato          | 13 |
| 2. | PULLED PORK SANDWICH | house made pulled pork, house bbq, pepper jack cheese, melted onion, brioche bun | 12 |
| 3. | SHRIMP TACOS         | two shrimp tacos, cabbage escabeche, mojo rojo                                   | 14 |
| 4. | BLACK BEAN BURGER    | pico de gallo, jalapeno-cilantro aioli, brioche bun                              | 10 |
| 5. | CHICKEN QUESADILLA   | slow braised chicken, three cheese blend, jalapeno tortilla, pico de gallo       | 13 |

## MAINS

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|----|--|--|----|
| 1. | ROSEMARY AND DIJON MARINATED NY STRIP LOIN | cab marinated strip loin, butter poached crab meat, pommes frites, asparagus, tarragon aioli | 36 |
| 2. | ALMOND PANKO CRUSTED SALMON                | scottish salmon, wilted garlic spinach, smoked tomato coulis                                 | 29 |
| 3. | SHRIMP AND STONE-GROUND GRITS              | house specialty tasso ham gravy, large shrimp, three cheese grits, roasted heirloom tomato   | 25 |
| 4. | SEARED SCALLOPS                            | saffron-parsnip puree, wilted spinach, roasted garlic butter sauce                           | 30 |
| 5. | FRENCHED CHICKEN BREAST MARSALA            | seared chicken breast, wild mushroom marsala sauce, parmesan laced grits, wilted arugula     | 25 |

## KIDS MENU *choose fruit cup or french fries*

## DESSERT

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|--------------------------|---|
| GRILLED CHEESE           | 7 |
| CHEESEBURGER WITH PICKLE | 8 |
| CHICKEN TENDERS          | 8 |
| MAC AND CHEESE           | 7 |

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|---|----|
| MIXED BERRY AND WHITE CHOCOLATE BREAD PUDDING | 11 |
| CAST IRON CHOCOLATE CHIP BROWNIE              |    |
| with burnt bourbon sugar ice cream            | 11 |
| PEACH AND TOASTED ALMOND CROSTATA             |    |
| with saigon cinnamon ice cream                | 11 |

\*asterisk notes items that contain raw ingredients or can be cooked to order 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