



BOARD & BARREL

• ALL DAY •

2019
SPRING/SUMMER

MENU OFFERINGS

SHAREABLES		\$
1. BLUE CHIPS	house chips, warm bleu cheese sauce, crumbled bacon, green onions	7
2. CAROLINA FRIES	house-cut fries with pulled pork, pimento cheese, sweet barbecue drizzle	8
3. CALABASH CALAMARI*	fresh lemon, horseradish hollandaise, smoked sweet tomato drop	8
4. PEANUTS & COKE	boiled peanut hummus, coca-cola syrup drizzle, house pickled green beans, okra	8
5. PIMENTO CHEESE	garlic toasted crostini, celery sticks	8
6. FRIED TOMATOES	cornmeal-dusted tomatoes with avocado-corn relish, chipotle sour cream	10
7. CRAB DIP*	creamy rich blue crab meat, old bay, pita points	10
8. DOWN EAST CAROLINA CRABCAKES*	lump crab meat, saltine crackers, mustard aioli	12
MIDS		
<i>add grilled chicken \$6 or grilled shrimp \$4 each</i>		
1. VIDALIA ONION SOUP	candied bacon, chive sour cream	7
2. CHICKEN & SAUSAGE GUMBO	award-winning gumbo, true Cajun classic	8
3. SPINACH STRAWBERRY SALAD	spoon-leaf spinach, fresh strawberries, candied pecans, goat cheese, strawberry balsamic	8
4. PEACH CAPRESE	local peaches, fresh mozzarella, heirloom tomato, basil, balsamic, olive oil	9
5. CHOPPED SALAD	romaine, tomato, cucumber, red onion, hardboiled egg, bleu cheese crumbles, bacon, honey-thyme vinaigrette	10
HANDHELD		
<i>with choice of fries, chips, cole slaw, onion rings or fruit</i>		
1. BLACK BEAN BURGER	house made patty with roasted red pepper aioli, avocado-corn relish, brioche bun	8
2. GRILLED MARGHERITA	wheat berry bread, fresh mozzarella, tomato, fresh basil	9
3. OPEN-FACE EGG & TOMATO*	sourdough bread, hummus, leaf lettuce, summer tomato, fried egg, romesco	11
4. SMOKED PORK SHOULDER	Carolina-style pulled pork, pepper jack, pickled onions, brioche bun	11
5. SOUTHERN REUBEN	rye, local ale-braised corned beef, coleslaw, stout mustard	13
6. FRIED GROUPER PO'BOY	cornmeal-dusted local grouper, Cajun remoulade, lettuce, tomato, hoagie roll	12
7. CAPE FEAR CHICKEN	hand-dipped pickle-brined chicken, pickles, leaf lettuce, tomato, Pete's ranch, brioche bun	12
8. CAROLINA BURGER*	choice steak burger, pepper jack, pickled onions, brioche bun (add pulled pork \$2)	13
MAINS		
1. SWEET TEA BRINED CHICKEN	local free-range chicken, chipotle barbecue sauce, creole potato salad, farm vegetables	23
2. SMOKED DOUBLE CUT PORK CHOP*	etouffee sauce, dirty rice, okra, tomatoes	25
3. DIVER SCALLOPS*	pan-seared with shoepeg corn grits, heirloom tomato mushroom ragu	26
4. BLACKENED SALMON*	shoepeg maque choux, coca-cola braised collards, Cajun butter	28
5. FLOUNDER PIN WHEELS*	local flounder, crab meat, smoked tomato broth, leek ribbon	30
6. RED SNAPPER*	lime margarita sauce, fresh fruit salsa	32

choose fruit cup

KIDS MENU

or french fries

DESSERT

GRILLED CHEESE	7
BURGER WITH CHEESE AND PICKLE*	8
CHICKEN TENDERS	8
MAC AND CHEESE	7

FLOURLESS CHOCOLATE TORTE	10
COCONUT CAKE	10
CLASSIC SOUTHERN WARM BANANA PUDDING	12
BOURBON PECAN BREAD PUDDING with bourbon sauce	12

**asterisk denotes 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 proudly feature locally sourced product and micro greens grown on site

WE RESERVE THE RIGHT TO ADD 20% GRATUITY TO PARTIES OF 8 OR MORE