

DINNER BARREL + CROW

January 11-20



\$39

Appetizers

Steamed Mussels

White Wine, Smoky Tomato Broth

Duck Tostadas

Duck Confit, Pickled Onions, Sour Cream, Tamarind Chipotle Sauce

Fresh Pear Salad

Mixed Greens, Pecans, Port Vinaigrette, Firefly Farms Blue Goat Cheese

Daily Soup

Entrees

Blackened Salmon

Bok Choy, Glazed Carrots, Meyer Lemon Beurre Blanc

Spiced Shrimp & Grits

Smoked Tomato Coulis, Caramelized Leeks, Tasso Ham Gravy

Roasted Eggplant Tortellini

Cherry Tomato Sauce, Kale, Ricotta Salata

Fried Amish Chicken & Waffles

Collards w/ Bacon, Seasonal Fruit Compote, Local Maple Syrup

Dessert

Gingerbread Cake

Rum Whipped Cream, Pear Compote, Hazelnut Praline Dust

Chocolate Torte

Morello Cherry Sauce, Creme Fraiche, Chocolate Mousse

**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.*

