



SALADS

chiffonade kale, cucumbers, bell peppers, cotija, almonds, melon vinaigrette 11

mixed greens, beets, strawberries, tomatoes, goat cheese, walnuts, white balsamic vinaigrette 11

add charcuterie for \$4

DESSERTS

grilled pound cake à la mode 8

choose vanilla honey, strawberry pistachio, or chocolate chocolate chip ice cream

lime cheesecake parfait 8

LARGE PLATES & SANDWICHES

all sandwiches and bruschetta served on flour garden bakery breads

Pimento Mac & Cheese with ham chips 11

add crab salad or braised pork \$5

Banh Mi Tacos: marinated braised pork butt with pickled veggies, jalapeño, cilantro, side of house kimchi 9

Stuffed Peppers: curry Arborio rice, zucchini, artichoke, goat whip, walnuts, herb oil 10

Country Club: country ham, hanover tomato, cheddar, caramelized onion, basil, country ham chips, house aioli 13

Pork Dip Sandwich: braised pork shoulder, red onion, smoked gruyère on crusty baguette with au jus 12

Peaches and Cream: grilled peaches, goat cheese, pecans, arugula, vanilla honey 9

Sandy of the Day: market price

Crab Salad Melt: super lump crabmeat salad, white cheddar, and old bay mayo 12

BRUSCHETTA

roasted tomato, caramelized onion, garlic oil, arugula, lemon, parmigiano reggiano 11

goat ricotta, red wine reduction, vanilla honey, pistachios 9

pimento cheese, country ham, house dills 10

sweet pea pesto, prosciutto di parma, parmigiano reggiano 12

CHARCUTERIE

1 for \$5 3 for \$13 5 for \$21

Palacios Chorizo Dulce - Spain

Olympia Provisions Sopressata - Oregon

Prosciutto Di Parma - Emilia Romagna

Fabrique Delices smoked duck breast - California

venison pâté with candied chestnut - Virginia

CHEESE

1 for \$5 3 for \$13 5 for \$21

Grayson - unpasteurized cow's milk - Virginia

Beemster Gouda - cow's milk - Holland

St. Stevens - cow's milk - New Jersey

Capricho De Cabra - goat's milk - Spain

Paski Sir - sheep's milk - Croatia

2 meats/2 cheeses \$16

SNACKS & SMALL PLATES

grilled sub rosa bread, olive oil 2.5

soup of the day 6

Arbequina olives 4

spiced nuts 4

roasted garlic white bean dip 9

house pimento cheese 7

warm bijou with pecans, herbs, olive oil, vanilla honey 9

house cured salmon, olive oil, lemon zest, capers, herbs 7

deviled eggs (daily selection) 6.5

warm crab dip 11

Takeout orders and reservations gladly accepted.
5805 Patterson Ave. 804.612.9232
For event inquiries email us at booth@barrelthiefwine.com