



LARGE PLATES & SANDWICHES

all sandwiches and bruschetta served on flour garden bakery breads

Mac & Cheese: manchego, parmigiano reggiano, white cheddar, smoked gruyère, ham chips 11

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

Closed Face Rarebit: country ham, smoked gruyère, tomato, mustard aioli 9

Stuffed Peppers: olive and artichoke stuffed piquillo peppers, goat whip, walnuts, herb oil 10

Sandy of the Day: market price

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

Veggie Sandwich: broccoli rabe, fresh mozzarella, shaved red onion, basil walnut pesto, white bean hummus 10

Crab Melt Sandwich: super lump crabmeat, white cheddar, pickled celery and old bay mayo 12

BRUSCHETTA

mushroom gravy, arugula, lemon, parmigiano reggiano 10

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 pate 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

chef's selection of 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

SALADS

chiffonade kale, shaved carrot, black cherries, almonds, manchego, ginger mustard vinaigrette 11

romaine, pickled red onion, sliced radish, cotija cheese, fresh cilantro, house croutons, jalapeño ranch 11

add charcuterie for \$4

DESSERTS

Ice Cream Sandwich: pound cake, chocolate chocolate chunk ice cream, sea salt, dulce de leche 9

daily ice cream 5

strawberry rhubarb cobbler 8

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