



SALADS

chiffonade kale, carrot, dried cranberries, pecans, Moody Blue cheese, pear vinaigrette 12

mixed greens, shallot, radish, fines herbes, lemon buttermilk ranch 11

*add crab salad \$5
charcuterie or pork shoulder \$4*

DESSERTS

chocolate truffles 4

grilled pound cake, lemon curd, chantilly whipped cream 8

SMALL PLATES & SANDWICHES

all sandwiches and bruschetta served on Flour Garden Bakery breads

Pimento Mac & Cheese with ham chips 11

add crab salad \$5 pork shoulder \$4

Banh Mi Tacos

braised pork shoulder with pickled veggies, jalapeño, cilantro, side of kimchi 9

Stuffed Piquillo Peppers

goat cheese, salsa verde 5

Country Club

country ham, tomato, cheddar, caramelized onion, basil, country ham chips, house aioli 13

David H. Witkowsky Sandwich

pork butt, pimento cheese, country ham, kimchi 12

Grilled Cheese

Vermont cheddar, apple, shaved red onion, lemon aioli 8 *add country ham 4*

Sandy of the Day market price

Crab Melt

lump crab salad, white cheddar, old bay mayo 13

BRUSCHETTA

parsnip purée, arugula, lemon, parmigiano reggiano 10

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

pimento cheese, country ham, house dills 11

smoked duck breast, apricot mostarda, manchego, black cherry gastrique 12

CHEESE & CHARCUTERIE

pick 1_ \$5 pick 3_ \$13.5 pick 5_ \$21

Morbier - cow - *France*

Grayson - cow - *Virginia*

Beemster Gouda - cow - *Holland*

St. Stephen - cow - *New York*

Capricho De Cabra - goat - *Spain*

Moody Blue - cow - *Wisconsin*

Olympia Provisions Salami Etna - *Oregon*

Olympia Provisions Sopressata - *Oregon*

Olli wild boar salame - *Virginia*

Prosciutto Di Parma - *Italy*

Fabrique Delices smoked duck breast - *California*

house duck and pork rillettes

SNACKS

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