

BRUNCH

RAW

TUNA AVOCADO TARTAR - 11

CEVICHE TACOS - 3 EA.

scallop ceviche served in a mini taco shell, over a bed of greens

OYSTERS - 2.50 EA.

daily selection of fresh oysters (\$1 each during happy hour) *ask your server for varieties*

SALADS

ARUGULA SALAD - 11

baby arugula tossed with roasted butternut squash, dry cranberries, walnuts, feta cheese crumble and citrus vinaigrette

KALE & QUINOA SALAD - 11

green kale and red quinoa, tossed with pear vinaigrette, topped with parmesan cheese and almonds

GRILLED ROMAINE CAESAR SALAD - 11

classic caesar dressing, topped with parmesan cheese house-made croutons and anchovy filets

ADD CHICKEN \$3, SHRIMP \$4, TUNA \$6

SIDES - 6

HOME FRIES • BACON

SAUSAGE • GRITS • SIDE SALAD

TRUFFLE PARMESAN FRIES

START

FRIED ARTICHOKE baby artichoke hearts, served with Old Bay aioli 9

AVOCADO TOAST twelve grain toast topped with avocado salad 8

MUSHROOM TART puff pastry stuffed with creamy mushroom duxelle topped with a poached egg and grated parmesan 9

SCORCHED SHRIMP jumbo shrimp, marinated with herbs, spices, and charred garlic, served with avocado puree, tomatoes, and fried onions 12

LOBSTER ROLLS poached cold water lobster meat, tossed with garlic aioli, celery root and lemon juice 14

MAC AND CHEESE CROQUETTES mac and cheese fritters, served with garlic aioli 9

MEAT AND CHEESE petite - 15 for the table - 25

FINISH

FRENCH TOAST challah bread soaked in vanilla and orange batter, topped with mascarpone cheese -add nutella and banana \$3 12

PANCAKES topped with blueberries, strawberries and bananas served with maple syrup 12

EGGS ANY STYLE served with home fries, whole-wheat toast & bacon 14

EGGS BENEDICT two poached eggs over a house-made biscuit & hollandaise sauce, served with home fries choices: salmon \$16 lobster \$16 spinach \$14 canadian bacon \$15

FRITTATA served with seasonal veggies and new york cheddar cheese on a bed of greens 12

BARREL & FARE OMELETTE 3 large eggs stuffed with onions, mushrooms, fine herbs, and new york cheddar cheese, served with home fries 12

PORTOBELLO SANDWICH grilled marinated portobello with goat cheese, arugula and tomatoes on flat bread 12

SAUSAGE, SHRIMP & GRITS sautéed Meyer's of Keswick sausage, shrimp, garlic, shallots, pepper 14

CRAB MOSSIER rye toast topped with peekytoe crab and gruyere cheese -add poached egg - \$2 10

SHORT RIB HASH braised short rib sautéed with baby red potatoes and peppers & onions topped with sunny side up eggs and herb purée 14

THE CHICKEN CLUB chicken breast, bacon, eggs, avocado & spicy mayo on a whole-wheat toast 12

THE MEYER'S OF KESWICK BREAKFAST BURGER Meyer's sausage patty served on a brioche bun with peppers, onions, and a sunny side up egg - add cheese - \$2 14

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