

DINNER

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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

APPETIZERS

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

CLAMS & GNOCCHI pan seared potato gnocchi served with backed clams, shallots, cilantro and butter broth and garlic crostini 11

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

SPICY GLAZED PORK BELLY served with parsnip puree and fried shallots 11

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

MEAT AND CHEESE petite - 15 for the table - 25

ENTREES

CATCH OF THE DAY ask server for details MP

BRAISED LAMB SHANK lamb shank cooked for 6 hours in low temperature served with kohlrabi purée and roasted seasonal vegetables. 22

CRISPY FARRO sauteed farro with onion, garlic, butternut squash, kale, dry cranberries and orange zest topped with confit tomatoes 15

SWEET POTATO RAVIOLI house-made, served with pesto sauce and parmesan cheese 16

ROASTED CORNISH HEN served with black bean pilaf rice and citrus herb honey glaze 20

THE SKIRT STEAK served with parsnip puree, roasted mushrooms and carrots 21

CRISPY DUCK BREAST seared on a cast-iron skillet, served with barley risotto and vincotto glaze 22

BACON WRAPPED PORK MEDALLIONS topped with gorgonzola cheese and served with granite mustard glazed fingerling potatoes and roasted garlic broccoli 21

THE BURGER ciabatta bread, topped with sautéed onions & mushrooms, NY cheddar cheese sauce, fries 16

JOIN US

MONDAYS

- 1/2 PRICE BOTTLES OF WINE WITH DINNER
WEEKEND BRUNCH!

- SATURDAY & SUNDAY 10:30 - 3:30

SIDES - 6

ROASTED VEGETABLES • BRUSSEL SPROUTS

KOHLRABI PURÉE • TRUFFLE FRIES • BABY CARROTS

BLACK BEAN RICE PILAF • FINGERLING POTATOES

BROOKLYN


BARREL & FARE
494 FOURTH AVE
BROOKLYN, NY 11215
