

DINNER

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BROOKLYN

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

SPRING SALAD - 11

spring greens, dressed with tamarind vinaigrette, grape tomatoes, red peppers, sweet corn and pepitas

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 croûtons and anchovy filets

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

JOIN US

MONDAYS

1/2 PRICE BOTTLES OF WINE W/DINNER WEEKEND BRUNCH!

SATURDAY & SUNDAY 10:30 - 3:30

APPETIZERS

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

SMASHED PLANTAIN fried green plantain, topped with pulled chicken, cilantro and spicy guava sauce 10

PAN SEARED CRAB CAKES served over a bed of a green chayote slaw 11

LOBSTER MAC N' CHEESE elbow pasta with bechamel sauce, lobster meat chunks & gruyere cheese 14

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

GOLDEN BEETS & COUSCOUS BOWL roasted beets, topped with raisins, red peppers, cilantro, red onions, sunflower seeds, cucumbers and goat cheese, dressed with a citrus vinaigrette 8

STUFFED OYSTERS crab meat, onions, herbs and fine herb breadcrumbs 12

BOURBON PULLED PORK SLIDERS slow cooked braised pork shoulder, pulled and sautéed with bourbon and honey, served on a brioche bun with pickled carrots 12

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

CHEF'S SPECIALTY LINGUINE pan seared scallops, over linguine pasta with fresh corn butter and roasted jalapeño peppers 20

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

BUTTERMILK FRIED CHICKEN served with mashed potatoes, gravy and honey glazed biscuits 17

THE RIB EYE STEAK 12 oz. pan seared steak, served with roasted potatoes, brussels sprouts and horseradish cream 22

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

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

THE BURGER brioche bun, topped with sautéed onions & mushrooms, NY cheddar cheese sauce, fries 16

SIDES - 6 FINGERLING POTATOES · BRUSSEL SPROUTS · TRUFFLE FRIES · BABY CARROTS · SALAD · SAUTÉED SPRING VEGETABLES