



# BOARD & BARREL

Spring/Summer

## • ALL DAY •

MENU OFFERINGS

### SHAREABLES

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| 1. | THAI CHICKEN LETTUCE WRAP bibb lettuce, cucumber salad, soong sauce, cilantro                            | 14 |
| 2. | CRAB AND MUSHROOM BRIE FONDUE crab and mushrooms in a creamy brie fondue sauce served with crostini's    | 15 |
| 3. | JUMBO LUMP CRAB CAKE corn maque choux, jalapeno-cilantro aioli   | 15 |
| 4. | FRIED GREEN TOMATO crispy fried green tomato, pimento cheese, candied bacon, tomato-jam n                | 10 |
| 5. | ½ DOZEN CHICKEN WINGS crispy fried with celery and choice of dipping sauce (thai, buffalo, cajun garlic) | 12 |
| 6. | FRIED CALAMARI roasted garlic mustard aioli  | 11 |

MIDS *add grilled chicken \$7 or grilled shrimp \$8 (4 ea.)*

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| 1. | SHE CRAB SOUP southern style she crab soup, crab meat, crab roe, sherry  | 9  |
| 2. | HOTEL BALLAST SIGNATURE SALAD baby mixed greens, feta, dried cranberries, candied pecans, balsamic vinaigrette                   | 8  |
| 3. | SOUTHERN TOMATO PIE tomato and cheese pie, baby arugula salad, basil, balsamic reduction   | 10 |
| 4. | SMOKED BLUE AND BACON WEDGE SALAD sliced iceberg lettuce, heirloom tomato, bacon, green onion, house smoked blue cheese dressing | 8  |
| 5. | CAESAR SALAD chopped romaine, shaved parmesan, garlic parmesan dressing, croutons  | 8  |
| 6. | ARUGULA AND STRAWBERRY SALAD baby arugula, strawberries, chefs sugar smacks (candied almonds), feta cheese, sherry vinaigrette   | 9  |

HANDHELD *with choice of french fries, super slaw, onion rings, potato chips or fruit cup*

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| 1. | CAROLINA BURGER choice steak burger, pepper jack cheese, melted onions, lettuce, tomato               | 13 |
| 2. | PULLED PORK SANDWICH house made pulled pork, house bbq, pepper jack cheese, melted onion, brioche bun | 12 |
| 3. | SHRIMP TACOS two shrimp tacos, cabbage escabeche, mojo rojo   | 14 |
| 4. | BLACK BEAN BURGER pico de gallo, jalapeno-cilantro aioli, brioche bun                                 | 10 |
| 5. | CHICKEN QUESADILLA slow braised chicken, three cheese blend, jalapeno tortilla, pico de gallo         | 13 |

### MAINS

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|----|---|----|
| 1. | ESPRESSO CURED PORK TENDERLOIN espresso cured nc cheshire pork tenderloin, cornbread souffle, roasted brussels sprouts, cherry cocoa-bbq sauce        | 30 |
| 2. | BACON-PARMESAN CRUSTED VERLASO SALMON savannah red rice, wilted arugula, tomato jam   | 29 |
| 3. | SLOW BRAISED BEEF SHORT RIB gnocchi laced with peas and mushrooms, braising jus, tobacco onions   | 30 |
| 4. | SHRIMP AND STONE GROUND GRITS house specialty tasso ham gravy, large shrimp, three cheese grits, roasted heirloom tomato                              | 25 |
| 5. | SEARED DRY PACKED SCALLOPS roasted corn and potato chowder, crispy leeks  | 31 |
| 6. | ROSEMARY AND DIJON MARINATED 7 OZ FILET MIGNON roasted poblano laced potato hash, roasted brussels sprouts, parmesan crisp, red wine and shallot demi | 38 |

KIDS MENU *choose fruit cup or french fries*

DESSERT

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|--------------------------|---|--------------------------------------|----|
| GRILLED CHEESE           | 7 | BOURBON AND VANILLA BEAN CRÈME BRULE | 11 |
| CHEESEBURBER WITH PICKLE | 8 | CAST IRON CHOCOLATE CHIP BROWNIE     |    |
| CHICKEN TENDERS          | 8 | with burnt bourbon sugar ice cream   | 11 |
| MAC AND CHEESE           | 7 | AMARETTO LACED MIXED BERRY CROSTATA  |    |
|                          |   | with saigon cinnamon ice cream       | 11 |

\*asterisk notes items that contain raw ingredients or can be cooked to order consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WE RESERVE THE RIGHT TO ADD 19% GRATUITY TO PARTIES OF 8 OR MORE