

HOME. MADE. EATS.

DINNER MENU 1.25.19

MUSTARD PICKLED EGGS	2 (ea)
ZA'ATAR SPICED MARCONA ALMONDS	4
MARINATED OLIVES	5
GRILL BREAD — salted honey butter	5
VINEGARED FRIES — pimenton aioli	6
CHEESE SPREAD — quinoa granola, pickled shallots, sourdough	7
HANKY PANKS — rye toast, oregano	7
BAKED URBAN STEAD CHEESE CURDS — chorizo jam, fried parsley	10
LOCAL CHEESES — honey, pear butter, smoked walnuts, sourdough	12
KARRIKIN CHARCUTERIE — mustard, pickles, sourdough	16
EGG DROP SOUP — Tuscan kale, scallion, bonito flakes, preserved lemon	7
LETTUCE BLEND — mad house vinegar, radish, pecorino	7
SHAVED BRUSSEL SPROUTS — fancy ranch, apples, rye croutons	9
CHARRED BEETS — fromage blanc, pickled onions, fennel	8
EMBER ROASTED POTATO — cheddar, scallion, chili butter	7
ROASTED CAULIFLOWER — wild rice, quince vinaigrette	8
FIREPLACE SWEET POTATOES — pickled chilies, sorghum butter, pecans	9
PICKLED SHRIMP — tostones, avocado, lime, cilantro, shaved radishes	12
BUTTERNUT SQUASH SPAETZLE—spaghetti squash, brown butter, pecans	12
PORK SHOULDER — polenta, kohlrabi chow-chow, salsa verde	12
BLACKHAWK FARM BURGER — K-1 sauce, ash-roasted onions, cheddar*	12
GRILLED CHUCK ROAST — glazed carrots, onion jam, horseradish aioli.....	14
PLYMOUTH SPRINGS TROUT — basmati rice, ham, cabbage*	15
DAY BOAT SCALLOPS — rutabaga, charred fennel, quinoa, fennel fronds*	16
ENJOY YOUR MEAL? WANT TO SEND SOME LOVE TO THE KITCHEN? BUY THEM A ROUND!.....	10

All of our food at Karrikin is prepared fresh and is designed to be served when it is ready. Therefore we encourage sharing. We use only the finest ingredients. And whenever possible we source our food from local, sustainable growers.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.