

## LUNCH MENU 1.24.19

### HOME. MADE. EATS.

MUSTARD PICKLED EGGS .....	2 (ea)
MARINATED OLIVES .....	5
GRILL BREAD — salted honey butter .....	5
VINEGARED FRIES — pimenton aioli .....	6
CHEESE SPREAD — quinoa granola, pickled shallots, sourdough .....	7
BAKED URBAN STEAD CHEESE CURDS — chorizo jam, fried parsley .....	10
QCLC HAM & POTATO CHOWDER — fennel, onions, bell peppers .....	7
LETTUCE BLEND — mad house vinegar, radish, pecorino .....	7
SHAVED BRUSSEL SPROUTS — apples, fancy ranch, rye breadcrumbs.....	8
CHARRED BEETS — fromage blanc, pickled onions, fennel .....	8
SPINACH SALAD — quinoa, avocado, pickled onions, quince vinaigrette .....	10
ADD POACHED CHICKEN BREAST .....	5
ADD PICKLED SHRIMP .....	6
GRILLED BOLOGNA SANDWICH--- American cheese, mustard .....	8
PIMENTO CHEESE SANDWICH— chorizo jam, greens, ciabatta* .....	8
BLACKHAWK FARM BURGER — K-1 sauce, ash-roasted onions, cheddar* .....	12
SHAVED CHUCK ROAST — onion jam, horseradish aioli, Cubano roll .....	14
SMOKED VERLASSO SALMON — pickled red onions, avocado, rye .....	14

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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.