

## HOME. MADE. EATS.

## LUNCH MENU 3.7.19

MUSTARD PICKLED EGGS .....	2 (ea)
MARINATED OLIVES .....	5
GRILL BREAD — salted honey butter .....	5
VINEGARED FRIES — pimenton aioli .....	6
WHIPPED QUARK — quinoa granola, pickled shallots, sourdough .....	7
BAKED URBAN STEAD CHEESE CURDS — chorizo jam, fried parsley .....	10
ROASTED BUTTERNUT SQUASH SOUP — crème fraiche, chives, pepitas .....	7
LETTUCE BLEND — mad house vinegar, cherries, ricotta salata .....	7
SHAVED BRUSSEL SPROUTS — apples, fancy ranch, rye breadcrumbs.....	8
CHARRED BEETS — fromage blanc, pickled onions, fennel .....	8
GRILLED BOLOGNA SANDWICH--- American cheese, mustard .....	8
PASTRAMI ON SALTED RYE — gruyere, pickled cabbage, 1000 island dressing .....	13
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

**All the food at Karrikin is made for sharing,  
prepared fresh, and served when ready.**

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

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