

HOME. MADE. EATS.

LUNCH MENU 5.8.19

MUSTARD PICKLED EGGS	2 (ea)
MARINATED OLIVES	5
GRILL BREAD — salted honey butter	5
VINEGARED FRIES — pimenton aioli	7
WHIPPED QUARK — quinoa granola, pickled shallots, sourdough	7
BAKED URBAN STEAD CHEESE CURDS — chorizo jam, fried parsley	10
BROCCOLI RAPINI & POTATO SOUP — chorizo jam, lemon, chive	7
CHARRED BEETS — fromage blanc, pickled onions, fennel	8
GRILLED BOLOGNA SANDWICH— American cheese, mustard	8
COBB SALAD SANDWICH— fireplace chicken, bacon, bleu cheese, honey wheat.....	12
PASTRAMI ON SALTED RYE — gruyere, pickled cabbage, 1000 island dressing	13
BLACKHAWK FARM BURGER — K-1 sauce, ash-roasted onions, cheddar*	12
PIMENTO CHEESE SANDWICH — shaved QCLC ham, onions, ciabatta	12
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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