

LUNCH MENU 6.7.19

HOME. MADE. EATS.

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
ROASTED BUTTERNUT SQUASH SOUP — dukkah, crème fraiche	7
SPRING LETTUCES — pickled fennel, Ramp vinegar, cheddar	7
FINGERLING POTATO SALAD — eggs, pickled green garlic, sweet mayo, mustard seeds ..	7
PORK SANDWICH— carrots, cilantro, cucumbers, chili mayo	10
COBB SALAD SANDWICH— fireplace chicken, bacon, bleu cheese, croissant.....	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, egg salad, croissant	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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