

KARRIKIN EATS.

Home. Made. By: Donald Sullivan, Maddison Benecke, and Jeffrey Henry

SOUTHWEST PORK RINDS \$4

cajun or ranch *G.F.*

FRENCH FRIES \$4

vinegar brined | smoke aioli *G.F., V.*

HOUSE SALAD \$6

80 acre field greens | carrot | cucumber | radish *G.F., V.*
dressing: ranch, blue cheese, rose vinaigrette

BRUSCHETTA \$8

sixteen bricks sourdough | tomato | pickled onion *VV*

LOCAL PRETZEL + BEER CHEESE \$9

tuba sourdough laugenbrezel | pils beer cheese *V.*

CHAMPAGNE BRUSSELS \$10

red onion | fresh parsley *V.*

CRAWFISH MAC & CHEESE \$10

louisiana crawfish | four cheese blend

HOME. MADE. HUMMUS \$11

wood fired naan | red harissa | veggie crudité *V.*



GRILLED CHICKEN SALAD SANDWICH \$11

sixteen bricks sourdough | dried cranberries | toasted almonds

MEATLOAF MELT \$11

sixteen bricks sourdough | home.made.meatloaf | american cheese | fancy sauce

'NATI DOUBLE BURGER \$12

avril bleh short rib patties | zesty mayo

CHEF SALAD \$8/\$12

80 acre grape tomato | red onion | crispy bacon bits | almonds *G.F., V.*
\$6 add chicken salad *G.F.*

dressing: ranch, blue cheese, rose vinaigrette

ROASTED MUSHROOM TAQUITOS \$14

idaho potatoes | chihuahua cheese | cilantro purée | frisée salad *G.F., V.*

ROASTED CAULIFLOWER \$14

white bean & tomato ragu | fresh basil | sixteen bricks sourdough *VV.*

SHRIMP 'N GRITS \$18

guajillo buttered shrimp | smoked cheddar grits | fresh parsley *G.F.*

G.F.=Gluten Free, V=Vegetarian, VV=Vegan

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