



STARTERS

- BREAD & BUTTER BOARD9

MIX OF DAILY CORNBREAD & BISCUITS SERVED WITH SEASONAL BUTTER BOARD
- FRIED SQUASH10

SERVED WITH OUR COMEBACK SAUCE
- CRISPY BROCCOLI11

SERVED WITH TAHINI YOGURT & LEMON SALT
- BURRATA.....15

SERVED WITH TOMATO TAPENADE & GRILLED SOUR DOUGH POINTS
- DUCK EMPANADAS16

SERVED OVER PICKLED RED CABBAGE & DRIZZLED BUTTERMILK HERB DRESSING

SALADS + SOUPS

- CAESAR SALAD14

MIXED GREENS, PARMESAN, CROUTONS, BARRISTER’S CAESAR DRESSING
- BARRISTER’S HOUSE SALAD.....13

MIXED GREENS, CHEDDAR, TOMATO, CARROTS, RED ONION, HARD-BOILED EGG, CROUTONS, BARRISTER’S BUTTERMILK HERB DRESSING
- SEASONAL SALAD.....16

ARUGULA, ROASTED BEETS, ORANGES, RED ONION, GOAT CHEESE, CANDIED PECANS, BARRISTER’S SORGHUM BALSAMIC VINAIGRETTE
- SALAD ADDITIONS:

FRIED, GRILLED OR BLACKENED CHICKEN.....\$7

SHIITAKE MUSHROOMS.....\$7

SAUTÉED SHRIMP.....\$10

6 OZ NY STRIP.....\$12

MARKET FISH.....MP
- SOUP OF THE DAY.....9

PASTA

ADD A SIDE HOUSE OR CAESAR SALAD FOR \$8

- ARRABBIATA.....25

SPICY ITALIAN TOMATO SAUCE FINISHED WITH GOAT CHEESE, PARMESAN & SERVED WITH GRILLED SOURDOUGH & GRILLED CHICKEN
- GORGONZOLA.....25

GORGONZOLA CREAM SAUCE SERVED WITH GRILLED SOURDOUGH & BLACKENED CHICKEN
- CAJUN CREAM30

SERVED WITH A PARMESAN CREAM SAUCE, ROASTED RED PEPPERS, BLACKED SHRIMP AND CRISPY BRUSSELS SPROUTS
- PROTEIN SUBSTITUTIONS:

SHIITAKE MUSHROOMS.....NO CHARGE

SAUTÉED SHRIMP.....\$5

6 OZ NY STRIP.....\$7

MARKET FISH.....MP

MAINS

ADD A SIDE HOUSE OR CAESAR SALAD FOR \$8

- CHICKEN BREAST25

SERVED WITH ARUGULA & TOMATO TAPENADE OVER SLOW COOKED WHITE BEANS, BACON LARDONS, & BALSAMIC REDUCTION
- CONFIT DUCK35

SWEET & SPICY MISO GLAZED WITH ROASTED BUTTERNUT SQUASH PUREE, SAUTÉED ARUGULA & SHIITAKE MUSHROOMS
- 14 OZ RIBEYE.....45
- 12 OZ NY STRIP.....38

GRILLED & FINISHED WITH SHERRY CREAM & SERVED WITH SALT CRUSTED POTATOES

- BONE-IN PORK CHOP.....34

SERVED WITH BUTTERNUT GRITS, SEARED CARROTS & TOPPED WITH APPLE MUSTARD

- MARKET FISHMP

SERVED WITH HERBED CORNMEAL CAKE, CRISPY BROCCOLI FINISHED WITH LEMON, CAPERS & BROWNED BUTTER SAUCE

- ROASTED CARROTS.....25

SERVED GREEN HARISSA ON A BED OF BUTTERNUT SQUASH GRITS

ENTREE ADDITIONS:

- FRIED, GRILLED OR BLACKENED CHICKEN.....\$7

SHIITAKE MUSHROOMS.....\$7

SAUTÉED SHRIMP.....\$10

6 OZ NY STRIP.....\$12

MARKET FISH.....MP

SIDES

A LA CARTE \$7 PER ORDER

- HERBED CORNMEAL CAKE

SALT CRUSTED POTATOES

CRISPY BROCCOLI

BUTTERNUT SQUASH GRITS

SAUTÉED ARUGULA & MUSHROOMS

FRIES

SLOW COOKED WHITE BEANS

DESSERT

- CHOCOLATE CHESS PIE11

SERVED WITH BROWN BUTTER SNOW, WHIPPED CREAM, CANDIED PECANS
- SEASONAL CORNBREAD PUDDING10
- SEASONAL ICE CREAM / SORBET.....8

WE HOPE YOU ENJOY YOUR MEAL AT BARRISTER’S

JOIN US FOR BREAKFAST, LUNCH & DINNER!