

## STARTERS

### SMOKED PORK QUESO DIP 13

Jack and Oaxaca cheeses melted with poblano peppers, onions, and garlic, topped with smoked pork shoulder, onions and cilantro with crisp vegetables

### PERUVIAN CHICKEN SKEWERS 11

Marinated with aji amarillo, wood-grilled, brushed with peanut sauce and served over sofrito rice

### \*CARNE ASADA TACOS 12

Santa Maria spiced wood-grilled steak with chimichurri, queso fresco, onions and cilantro on corn tortillas

### TB DIP TRIO 13

Hummus, pimento cheese, and aji amarillo spread with Citra-hopped pickles, goat cheese stuffed peppadew peppers, and crisp vegetables

### DUCK FAT CHICKEN WINGS 15

Six crisp confit wings, oven baked with Trolley Barn wing rub, served with house made Citra-hopped pickles and buttermilk ranch dressing

## SALADS

### \*CARNE ASADA STEAK SALAD 17

Wood-grilled carne asada, corn, tomatoes, grilled red onions, cucumber, shaved serrano, queso fresco, over mixed greens and romaine tossed in a Peruvian aji crema dressing

### TROLLEY COBB SALAD 16

Grilled chicken, roasted butternut squash, diced bacon, boiled egg, sweet crisp apple, avocado, herb goat cheese, dried cranberries, toasted pumpkin seeds, over mixed greens tossed in an apple cider dressing

### \*SALMON GYRO BOWL 16

Wood-grilled salmon, feta cheese, hummus, tzatziki, English cucumber, Campari tomatoes, and pickled red onion, over romaine tossed in a Greek dressing

### POBLANO CHICKEN CAESAR SALAD 15

Grilled chicken, avocado, roasted corn, tortilla strips, tomatoes, over little gem romaine tossed in a creamy poblano pepper Caesar dressing

## TINS

*Served with chips, pickles, parsley salad, homemade hot sauce and lemon wedges*

### FINS

- Sardines in spicy sauce 10
- Small sardines in olive oil with piquillo peppers 10
- Sardines in olive oil 10
- Sardines in escabeche 10

### SHELLS

- Razor clams in brine 12
- Mussels in escabeche 12
- Clams in brine 15
- Small scallops in sauce 14

### TENTACLES

- Octopus in olive oil 16
- Squid in American sauce 10
- Squid in ink 10

# GLUTEN FREE DINNER

## SANDWICHES

### **PORK ADOBO BAHN MI 16**

Filipino braised pork shoulder and belly, pickled carrots and daikon, English cucumber, jalapeño, cilantro, and spicy mayo on a gluten free bun

### **\*BISON BURGER 16.5**

Wood-grilled with pepper jack cheese, applewood bacon, seared poblanos, chipotle aioli, lettuce, tomato, and onion on a gluten free bun

### **\*BARN BURGER 15**

Two Mullis Farms smash-burgers, American cheese, onions, lettuce, tomato, pickles, and special sauce on a gluten free bun

### **FIRE CHICKEN SANDWICH 15**

Wood-grilled marinated chicken with jack cheese, avocado, pickled red onion, lettuce, and hoisin mayo on a gluten free bun

### **PHILLY CHEESESTEAK 16**

Thin sliced ribeye seared with caramelized onions, topped with provolone and cheese sauce on a crispy gluten free bun

## ENTREES

### **BBQ PLATTER 18**

Wood-smoked chopped local pork with Eastern Carolina BBQ sauce, grilled marinated chicken, sticky smoked pork ribs, and a choice of side

### **\*WOOD-GRILLED TOP SIRLOIN STEAK 17**

Top sirloin steak served with roasted Brussels sprouts, fingerlings potatoes and a romesco vinaigrette

### **DUCK FRIED RICE 16**

Duck carnitas, pineapple, onions, macha aioli, and house made pickles

## SIDES 4

All sides à la carte

Wood Charred Fingerlings

Pan Roasted Mexican Street Corn

Roasted Brussels Sprouts

Sweet Potato Fingerlings

Roasted Broccoli

Sofrito Rice

Mashed Potatoes

Cucumber Salad

Side Salad

Fruit

## DESSERTS

### **GELATO/SORBET 3/6**

Seasonal gelato/sorbet

### **CARAJILLO CRÈME BRÛLÉE 8**

Coffee and orange infused custard, burnt sugar crust, and candied orange