

GLUTEN-FREE DINNER

SHAREABLES

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

TB DIP TRIO 13.50

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

HEIRLOOM TOMATO SALAD 14

With cucumber, olives, purple basil, and yogurt cheese, finished with lemon juice and chili, garlic, and ginger dressing

*SPICY THAI BEEF AND NOODLE SALAD (YUM NUA) 16

Wood-grilled steak, lettuce, sugar snap peas, English cucumber, red onion, tomato, mint, and ground peanuts with a Thai-style dressing

*SALMON GYRO BOWL 17

Wood-grilled salmon, feta cheese, hummus, tzatziki, English cucumber, Campari tomatoes, pickled red onion and toasted pita 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

SMALL PLATES

*PAN SEARED HALIBUT AND ROCK SHRIMP 18

Served with an aromatic Indian tomato-butter sauce, and sugar snap peas

*WOOD-GRILLED SIRLOIN STEAK 17

Served with a tomato burrata salad, and a chimichurri dressing

*WOOD-GRILLED LAMB KABOB 14

Served over a currant-pine nut rice, amba, and Lebanese slaw with mint and oranges

LARGE PLATES

BBQ PLATTER 18

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

DUCK FRIED RICE 18

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

Sweet Potato Fingerlings

Lebanese Slaw with Mint & Orange

Currant-pine nut rice

Sugar Snap Peas

Jasmine Rice

Mashed Potatoes

Cucumber Salad

Side Salad

Seasonal Fruit

Roasted Broccoli

HANDHELDS

***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 17

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

CHICKEN TIKKA MASALA ROLL 15

Chicken breast marinated in Tika masala spices grilled and served with cilantro, mint, mango chutney, roasted pepper, and pickled red onions on a buttered and toasted gluten-free roll

BBLT 15

Crisp applewood bacon, burrata, Adrina Farms lettuce and tomatoes with a pistachio pesto aioli on a gluten-free roll

DESSERTS

GELATO OR SORBET 3/6

Seasonal gelato or sorbet

TINS

Served with chips, pickles, parsley salad, housemade 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