

LUNCH

SHAREABLES

PROSCIUTTO BOARD, 14.

16 month prosciutto, whole grain mustard, marinated olives, simply dressed greens

BEEF TARTARE, 16.

local minced beef, cured egg yolk, fines herbs, mushroom oil, house chips

SMOKED CABBAGE "BABAGANOUSH" DIP, 12.

dukkah, herbs, grilled flatbread

FRIED CUTTLEFISH, 18.

fried chilies, confit garlic aioli

MAINS

sandwiches served with fries or simple salad

DUCK BAHN MI, 18.

duck confit, pickled herbs, pickled carrots, radish, toasted french bread

CARRIE'S BURGER, 18.

two all beef smash patties, american cheese, clausen pickles, bacon aioli, toasted brioche bun

STEAK SANDWICH, 18.

hanger steak, caramelized onion, chimichurri, horseradish sauce, ciabatta

FRIED CHICKEN SANDWICH, 16.

salsa macha, cilantro aioli, slaw

STEAK FRITES, 28.

herbed butter, fries

CIOPPINO, 28.

stewed tomatoes, fumet, seafood

SALADS

SIMPLE SALAD, 10.

Mixed greens, shaved radish, lemon vinaigrette

KALE SALAD, 12.

pickled radish, dukkah, toasted farro, creamy tahini dressing

GRILLED ROMAINE, 12.

crispy shallots, roasted garlic dressing, Calabrian chili vinaigrette

SMOKED BEET SALAD, 14.

labneh, satsuma mandarin, toasted sunseeds

HARVEST SALAD, 12.

mixed greens, raw radish, raw beet, toasted sunseeds, crumbled feta, lemon vinaigrette

Carrie's

Executive Chef
Colin McGowan

Chef De Cuisine
Cole Fitzgerald

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.