



# Caroline's

IN DENTON

## THE SIDEBAR

Executive Chef Adam Flood

- CHARCUTERIE & LOCAL CHEESE BOARD \$19  
*local and artisan cheeses, cured meat, housemade pickles, fermented mustard, crostini \*GF*
- BUTTERNUT SQUASH CRAB DIP \$17  
*local butternut squash, Maryland crab, bacon, cornbread crumbs, crostini*
- CAROLINE'S LOCAL WARM BROCCOLI SALAD \$14  
*kale, spinach, brussel sprouts, roasted carrots, pinenuts, brioche croutons, bagna cauda dressing*
- AUTUMN HARVEST SALAD \$14  
*oak leaf lettuce, radicchio, roasted delicata squash, marinated feta, cranberries, cornbread crumble, apple cider vinaigrette \*GF*
- SAUSAGE AND KALE SOUP \$12  
*local root vegetables, house made sausage, parmesan cheese, toasted baguette*
- CHILI \$12  
*beef and local vegetables, chapel farms cheddar, creme fraiche, organic corn tortilla chips*

### Sourdough Pies

- MARGHERITA PIZZA \$13  
*San Marzano tomatoes, burrata cheese, fresh basil*
- CHICKEN TINGA PIZZA \$15  
*March creek chicken, salsa roja, roasted poblanos, cheddar cheese, avocado mousse, pickled red onion*
- SICILIAN SLAB PIZZA \$20  
*creamy tomato sauce, goat gouda, shishito peppers, tuscan salami, smokey honey*

### Something Sweet

- WARM LOCAL APPLE COBBLER \$9  
*mixed apples, cinnamon, traditional topping, chantilly cream*
- BAKLAVA WITH CINNAMON SEMIFREDDO \$9  
*mixed nuts, honey, phyllo, house made semifreddo*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**Please inform your server of any food allergies.**

V=Vegetarian, VE=Vegan, GF=Gluten free, \* With Component omitted