



## DINING AT THE CASK & LARDER RESTAURANT AT ORLANDO AIRPORT

If you ever find yourself flying in, flying out, or having a layover at the Orlando International Airport, eating at Cask & Larder Restaurant is a must. They're known for having amazing food options and ambiance, but also blow everything you think you know about airport food out of the water.

Our recent dining experience was top-notch and is one that we're certain to not forget anytime soon. If you're looking for a delicious place in the Orlando airport to dine, this is just the place for you.

We were provided a complimentary meal for our review, but all opinions are our own.

### HISTORY

What I love most about this restaurant is how it's come to become such a food sensation. They're known for their incredible "Farm-to-Terminal" food and put a huge emphasis on organic and locally-sourced ingredients. The majority of their food comes from Central Florida farms. I loved dining at a place that I knew was supporting our local economy while also feeding my body with good and organic foods.

### ATMOSPHERE

One thing that will "wow" you from the moment you walk in the restaurant is the atmosphere. It's wonderful, calming and modern but still has a farmhouse, rustic chic style to it as well. It's almost as though you've entered a whole different realm when you're right in the confines of an airport. I literally felt transported to a whole new world the moment that we arrived.

### MENU SELECTION



With such a great menu selection at the Cask & Larder, you cannot go wrong with any of their dishes. If you are dining for lunch or dinner, you have the option to choose from salads, wings, tacos, BBQ platter, or even a southern favorite like Meatloaf, but there is so much more. They have just about everything on the menu to please your entire family. They serve breakfast, lunch, and dinner and open seven days a week.

### Appetizers

You have to order an appetizer (or two!) when you dine here. They have some of the best! We all agreed that we couldn't pass up the hot wings so that is exactly what we ordered. (and we actually had to order more than one appetizer as you'll see below!)

I can assure you that these hot wings with fermented chili wing sauce, Alabama white sauce, and pea shoots are seriously so good!

Look at how perfectly cooked these corn fritters with smoked honey aioli, and micro cilantro is!

And as a unique treat for our tastebuds, we hobbled up the Beet Salad with roasted beets, pickled fennel, mustard seed, and verjus vinaigrette. The taste took me by surprise as I am not a big fan of roasted beets, but this dish was light and delicious!



### Flights & Cocktails

Plan on grabbing a drink while you're here as well. The beers are produced in Winter Park by Brewmaster Larry Foor and they serve a great selection of signature cocktails too! Some of the beers that they have on tap are Red Drum, Lone Palm Golden Ale and Florida Sunshine. (there are more as well) My husband's favorite beer that he sampled was the Florida Sunshine. Make certain to grab a sampler if you want to try a few different flavors. You can choose from several different types of beers to find out which one you like the best.

I'm a cocktail kind of girl so I had my eye on this little beauty below. The cocktail was the Hibiscus Paloma made with arette reposado tequila, lime, grapefruit, hibiscus simple syrup. It was perfectly made and I absolutely loved every single sip.





### Main Entrees

After we had our appetizers and drinks, we were more than excited for the main entree! Everything had been delicious up to this point so we knew that the trend was going to continue

They have a lot of amazing offerings on their menu but my husband ended up settling on the Barbecue Platter which consisted of Pulled pork, Brisket, smoked country sausage, coleslaw and texas toast. As if that wasn't enough, it was served with a side order of Mac & Cheese with crumbled bacon topping.

For my main entree, I went with the Pork Belly Tacos and I'm literally still smiling from eating them. Pork belly in itself is an amazing flavor but pairing it up with the toppings took it over the top. The pork belly was seasoned with KC BBQ sauce and then it was topped with pickled cabbage, micro cilantro. I especially loved their delicious Calabrian chili aioli side sauce. Seriously, the best.



### Dessert

Believe it or not, there was more to indulge in after all of that amazing food and drink. We were so full but they brought out Southern Craft Creamery Ice Cream that's actually made in Marianna, FL. It was creamy, sweet, and amazing. With three different flavors, I honestly couldn't choose my favorite.



If you're looking for a delicious place to dine at the Orlando airport, don't miss out on the flavors at the Cask & Larder Restaurant!

#### **LOCATION:**

Cask & Larder Restaurant

Located at Terminal A at Orlando International Airport

Gate 100-129