

BARREL HOUSE *Social*

START + SHARE

SWEET POTATO FALAFEL – chickpeas, roasted sweet potato, hummus, tzatziki sauce, mint, olive oil	\$13
CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch	\$15
GRILLED ARTICHOKE DIP – herbed cream cheese, spinach, aged parmesan, lemon, sourdough	\$16
CRAB CAKES – cajun spiced, fresh crab, arugula, green goddess dressing, grilled lemon	\$20
SMOKED BACON DIP – cured bacon, jalapeño cream cheese, cheddar, whole milk mozzarella, caramelized onion, panko, pickled fresnos	\$17
SHRIMP CEVICHE – lime, cucumber, tomato, green chili, cilantro, fried chips	\$18
BAKED MEATBALLS – pork, charred onion, scallion, roasted peppers, shaved parmesan	\$15
STEAMED CURRY MUSSELS – coconut curry, Thai chili, ginger, herb butter, citrus, sourdough	\$19
MEAT + CHEESE – Chefs selections of cured meats and local cheese, house jam + mustard	\$25

GREENS

CAESAR SALAD – Romaine, focaccia crouton, aged parmesan	\$16
BH HOUSE SALAD – mixed greens, almonds, dried cranberry, red onion, orange, honey vinaigrette	\$15
FALAFEL BOWL – falafel, spinach, cabbage, carrot, cauliflower, pasticho, creamy tzatziki	\$18
SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$19
ROASTED BEET SALAD – arugula, toasted walnuts, crumbled goat cheese, aged balsamic	\$16
SALMON BOWL – herbed couscous, mixed greens, pesto salmon, mango salsa	\$24
SHRIMP BOWL – quinoa, shaved cucumber, carrot, cabbage, avocado, toasted sesame seeds, bang bang sauce	\$23

SOUPS & CHILI

WHITE TURKEY CHILI – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro	\$6 Cup \$8 Bowl
FRENCH ONION – sourdough, melted swiss, fresh herbs	\$5 Cup \$7 Bowl

BRUNCH

Available 11 am to 4 pm Saturday & Sunday

CHICKEN + BISCUIT SLIDERS – buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup	\$16
STEAK + EGGS – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$25
BAKED BRIE FRENCH TOAST – brioche, french brie cheese, powdered sugar, whipped cream, mixed berry sauce, bacon	\$16
BISCUITS + GRAVY – housemade buttermilk biscuits, sausage gravy, 2 eggs any style	\$13
BREAKFAST BURRITO – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream, crispy potatoes	\$15
BH BIG BREAKFAST – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions

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MAINS

GRILLED RIBEYE – 10 oz prime, charred broccolini, roasted peppers, shallot, demiglace	\$45	MEATLOAF – whipped potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$24
SHRIMP + GRITS – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$24	WHISKEY GLAZED SALMON – pan-seared, asparagus, crispy garlic potatoes	\$26
ROASTED CHICKEN – airline chicken, roasted potatoes, brussels, oyster mushrooms, pancetta, lemon	\$22	BRAISED LAMB SHANK – whipped potatoes, roasted carrots, onion, red wine sauce, thyme	\$45

HANDHELDS

All sandwiches served with choice of: fries, sweet potato fries, side salad
Sub Sides \$2: mac & cheese | mashed potatoes | brussels sprouts | fresh fruit | gluten-free bun (\$1.50)

STEAK SANDWICH – caramelized onion, swiss cheese, roasted peppers, horseradish aioli, ciabatta	\$20	SMOKED PORK BELLY SANDWICH – house smoked pork belly, fried green tomato, lettuce, fresno aioli, brioche	\$16
HOT CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$17	BH SIGNATURE BURGER – house-blend patty, smoked gouda, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, brioche	\$16
PESTO CHICKEN MELT – marinated chicken, basil pesto, tomato, red onion, arugula, sourdough	\$17	CLASSIC CHEESE BURGER – Grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche.	\$14
PULLED PORK SANDWICH – whiskey bbq, spicy slaw, house pickles, sesame bun	\$16	+ Add-Ons (\$1 Each): Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	

SIDES

SWEET POTATO FRIES – maple garlic aioli	\$6	FIVE CHEESE MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble + chicken \$6 pulled pork \$6	\$7
MASHED POTATOES – kennebec potatoes, amish butter	\$6	CRISPY BRUSSELS SPROUTS – flash fried, sriracha glaze, aged parmesan, lemon	\$8
HAND-CUT FRIES – kennebec potatoes, smoked ketchup	\$5	CRISPY POTATOES – roasted garlic aioli	\$6
CHARRED BROCCOLINI – citrus zest, aged parmesan	\$6	SIDE SALAD – mixed greens, red wine vinaigrette	\$5

SWEETS

WARM BAKED COOKIE SKILLET – double chocolate, vanilla ice cream, chocolate sauce	\$11	FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries	\$8
SEASONAL CHEESECAKE – graham cracker crust, seasonal compote	\$9	DIRT WORMS – chocolate pudding, oreo crumble, gummy worms	\$6

GF* - can be prepared gluten free upon request.

4.8.21