

BARREL HOUSE

Social



Open: Wednesday - Thursday 11:30 am - 10:00 pm | Friday 11:30 am - 11:00 pm | Saturday 11:00 am - 11:00 pm | Sunday 11:00 am - 9:00 pm
100 W. Burlington Ave., La Grange, IL 60525 | 708.469.7529 | BHSocialLaGrange.com

START + SHARE

V CHEESE CURDS – battered, white cheddar, spicy ranch, fresh herbs	\$12
V SOUTHWEST DIP – cream + colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, blue corn tortilla chips	\$15
SOCIAL FRITTERS – (5) shrimp, corn, cilantro, jalapeno, scallions, herbs, lemon, honey sriracha	\$18
CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch	\$17
SMOKED BACON DIP – cured bacon, jalapeño cream cheese, cheddar, whole milk mozzarella, caramelized onion, panko, pickled fresnos	\$17
ADULT CANDY – (5) bacon wrapped brandied dates, stuffed blue cheese, honey drizzle	\$15
BAO BUNS – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, cilantro	\$17
CRISPY PORK BELLY – braised pork belly, Korean BBQ glaze, creamy grits, roasted mushrooms, fresh herbs	\$18
BARREL NACHOS – blue corn tortilla chips, queso, braised chuck roast, pico de gallo, sour cream, fresh herbs	\$17
+ add: guacamole \$3 jalapeños \$1	

GREENS + GRAINS + BOWLS

add: chicken \$6 | pulled pork \$6 | shrimp \$9 | salmon \$9 | steak \$10

CAESAR SALAD – Romaine, focaccia crouton, aged parmesan	\$16
V GF BH HOUSE SALAD – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$16
V MEDITERRANEAN BOWL – turmeric rice, spinach, red onion, cucumbers, cherry tomatoes, carrot hummus, pita bread, harissa, herb lemon vinaigrette	\$19
GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$20
SALMON BOWL – mediterranean spiced salmon, herbed couscous, roasted cauliflower, mixed greens, tahini dressing	\$25
GF SHRIMP BOWL – quinoa, shaved cucumber, carrot, cabbage, avocado, toasted sesame seeds, bang bang sauce	\$24

SOUPS & CHILI

GF WHITE TURKEY CHILI – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro	\$10 Cup \$12 Bowl
FRENCH ONION – sourdough, melted swiss, fresh herbs	\$7 Cup \$9 Bowl

BRUNCH

(Available 11am to 4pm Saturday & Sunday)

V AVOCADO TOAST POINTS – grilled sourdough, smashed avocado, balsamic glaze, cherry tomatoes, parmesan cheese, mirco greens	\$18
STUFFED FRENCH TOAST – choice of: strawberry, raspberry or blueberry cream, battered + deep fried, maple syrup, powdered sugar, fresh berries, bacon	\$17
BH BIG BREAKFAST – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$16
CHICKEN + BISCUITS – house-baked biscuits, smothered buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup	\$18
BREAKFAST BURRITO – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream, crispy potatoes	\$17
GF HUEVOS RANCHEROS – crispy tostada, house-made hash browns, pork chile verde, sour cream, pico de gallo, colby jack cheese, grilled corn tortillas, 2 eggs any style	\$15
SPICY SAUSAGE EGG SANDWICH – croissant, over-easy egg, aged cheddar, pickled peppers, fresno aioli, arugula	\$17
GF STEAK + EGGS – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$26

20% gratuity will be added to tables of (6) or more.

You may split checks no more than (4) ways, all split checks will have 20% gratuity added to them.

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

MAINS

- BUTTERNUT SQUASH GNOCCHI** – house-made butternut squash puree, garlic confit, parmesan cheese, roasted pepper chutney, basil \$21
 + add: chicken \$6 | pulled pork \$6 | shrimp \$9 | salmon \$9 | steak \$10
- GF STUFFED CHICKEN** – airline chicken breast, mozzarella, sopresetta, mashed potatoes, grilled broccollini \$28
- GF WHISKEY GLAZED SALMON** – pan-seared, grilled broccolini, crispy garlic potatoes \$29
- SHRIMP + GRITS** – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers \$24
- BAYOU PASTA** – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles, basil \$26
- MEATLOAF** – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs \$26
- GF PRIME HANGER STEAK** – USDA Prime 8oz hanger, mashed potatoes, roasted broccolini, beef demi \$32
- SHORT RIB PASTA** – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan \$25

HANDHELDS

All sandwiches/burgers served with choice of: fries or sweet potato fries
 Sub Sides: mac & cheese | mashed potatoes | brussels sprouts | side salad | gluten-free bun (\$3)

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| <ul style="list-style-type: none"> HARISSA CHICKEN MELT – marinated chicken breast, harissa sauce, swiss cheese, LTOP, kaiser bun \$18 NASHVILLE CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun \$18 PULLED PORK SANDWICH – whiskey bbq, spicy slaw, house pickles, sesame bun \$18 FRENCH DIP SANDWICH – braised chuck roast, melted swiss, french roll, beef au jus \$19 | <ul style="list-style-type: none"> PORTABELLA BURGER – portabella mushroom, harissa + pistachio romesco, pickled shallots, grilled tomato, lettuce, kaiser bun \$16 BH SIGNATURE BURGER – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun \$19 PB+J BURGER – house-blended patty, creamy peanut butter, bourbon berry jam, caramelized onions, pretzel bun \$19 CLASSIC CHEESE BURGER – Grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche. \$17
 + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions |
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SIDES

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| <ul style="list-style-type: none"> SIDE SALAD – mixed greens, goat cheese, almonds, red onion, orange, honey vinaigrette \$8 HAND-CUT FRIES – kennebec potatoes, smoked ketchup \$7 MASHED POTATOES – kennebec potatoes, amish butter, toasted bread crumbs \$8 CRISPY POTATOES – roasted garlic aioli \$8 | <ul style="list-style-type: none"> SWEET POTATO FRIES – maple garlic aioli \$8 FIVE CHEESE MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble \$9
 + add: chicken \$6 pulled pork \$6 shrimp \$9 salmon \$9 steak \$10 CRISPY BRUSSELS SPROUTS – flash fried, sriracha glaze, aged parmesan, lemon \$9 GF CHARRED BROCCOLINI – fresh lemon juice, sea salt \$9 |
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SWEETS

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| <ul style="list-style-type: none"> TEMPURA BANANAS FOSTER – fried, dark rum caramel, vanilla ice cream, whipped cream \$13 GF FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries \$13 | <ul style="list-style-type: none"> WARM BAKED COOKIE SKILLET – double chocolate, vanilla ice cream, chocolate sauce \$13 DIRT WORMS – chocolate pudding, oreo crumble, gummy worms \$6 |
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