

# 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 | WIFI: BHS GUEST PW: bhsguest

## START + SHARE

🍷 <b>MUSHROOM TOAST</b> – marinated mushrooms, red pepper jam, pickled shallots, goat cheese, herbs, green onion	\$17
🍷 <b>CHEESE CURDS</b> – battered, white cheddar, spicy ranch, fresh herbs	\$13
🍷GF <b>SOUTHWEST DIP</b> – colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, corn tortilla chips	\$16
GF <b>DEVILED EGGS</b> – green onion, bacon, pickled shallots, paprika	\$13
🍷 <b>COCONUT CURRY CAULIFLOWER BITES</b> – beer batter, coconut curry sauce, pickled fresno, basil	\$15
<b>SHRIMP TOSTADA</b> – (3) shrimp ceviche, black beans, sriracha lime sauce, tostada	\$18
<b>CRISPY WINGS</b> – honey sriracha glaze, pickled chilis, spicy ranch	\$17
<b>SMOKED BACON DIP</b> – cured bacon, jalapeño cream cheese, cheddar, whole milk mozzarella, caramelized onion, panko, pickled fresnos	\$17
<b>BAO BUNS</b> – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, cilantro	\$18
<b>BARREL NACHOS</b> – 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

<b>CAESAR SALAD</b> – romaine, sourdough crouton, aged parmesan	\$16
🍷GF <b>BH HOUSE SALAD</b> – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$16
🍷GF <b>CHOPPED SALAD</b> – romaine, hardboiled egg, sunflower seeds, cucumber, tomato, red onion, red bell pepper, goat cheese, italian dressing	\$18
GF <b>BLACK &amp; BLUE SALAD</b> – mixed greens, balsamic vinaigrette, cherry tomato, grilled red onion, blue cheese, 8oz prime hanger steak	\$32
🍷 <b>MEDITERRANEAN BOWL</b> – red pepper harissa rice, spinach, red onion, cucumbers, cherry tomatoes, carrot hummus, pita bread, cucumber-mint vinaigrette	\$19
GF <b>SOUTHWEST CHICKEN BOWL</b> – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$20
<b>SALMON BOWL</b> – teriyaki salmon, sautéed bok choy, carrots, red cabbage, green onion	\$25
GF <b>SHRIMP BOWL</b> – quinoa, shaved cucumber, carrot, cabbage, avocado, toasted sesame seeds, bang bang sauce	\$24

## SOUPS & CHILI

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



## BRUNCH



(Available 11am - 4pm | Saturday + Sunday)

🍷 <b>AVOCADO TOAST POINTS</b> – grilled sourdough, smashed avocado, balsamic glaze, cherry tomatoes, parmesan cheese	\$18
<b>CLASSIC FRENCH TOAST</b> – classic battered french toast, maple syrup, powdered sugar, bacon	\$17
<b>BH BIG BREAKFAST</b> – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$16
<b>CHICKEN + BISCUITS</b> – house-baked biscuits, smothered buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup	\$18
<b>BREAKFAST BURRITO</b> – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream, crispy potatoes	\$17
GF <b>HUEVOS RANCHEROS</b> – 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
<b>SPICY SAUSAGE EGG SANDWICH</b> – over-easy egg, aged cheddar, pickled peppers, fresno aioli, arugula, brioche bun	\$17
GF <b>STEAK + EGGS</b> – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$28

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.

If you use a credit card, you will be charged an additional 3% for processing fees.

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

## MAINS

<b>SPINACH CREAM GNOCCHI</b> – spinach, aged parmesan, garlic, white wine + add: chicken \$6   pulled pork \$6   shrimp \$9   salmon \$9   steak \$10	\$22
<b>GRILLED CAULIFLOWER STEAK</b> – carrot purée, salsa macha, roasted mushrooms, pickled shallots	\$22
<b>GF ROASTED CHICKEN</b> – pan roasted airline chicken, roasted carrot, potato, onion and red pepper	\$26
<b>GF WHISKEY GLAZED SALMON</b> – pan-seared, grilled broccolini, crispy garlic potatoes	\$32
<b>SHRIMP + GRITS</b> – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$25
<b>BAYOU PASTA</b> – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles, basil	\$26
<b>MEATLOAF</b> – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$26
<b>GF STEAK &amp; FRITES</b> – 8oz prime hanger steak, herbed chimichurri, french fries, garlic aioli	\$34
<b>SHORT RIB PASTA</b> – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$26

## 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)

<b>CLASSIC CHEESE BURGER</b> – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	\$17	<b>NEW WOTM - THE COASTAL</b> – blackened shrimp, cherry tomatoes, red onion, cucumber, spinach, spring mix, flower tortilla	\$19
<b>BH SIGNATURE BURGER</b> – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun	\$19	<b>GRILLED CHICKEN SANDWICH</b> – red onion, balsamic aioli, tomato jam, mozzarella, mixed green, grilled ciabatta	\$18
<b>GF PORTABELLA BURGER</b> – portabella mushroom, harissa + pistachio romesco, pickled shallots, grilled tomato, lettuce, kaiser bun	\$16	<b>HOT NASHVILLE CHICKEN SANDWICH</b> – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$19
<b>PULLED PORK SANDWICH</b> – whiskey bbq, spicy slaw, house pickles, sesame bun	\$18	<b>FRENCH DIP SANDWICH</b> – braised chuck roast, melted swiss, french roll, beef au jus	\$20

## SIDES

<b>GF SIDE SALAD</b> – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$8	<b>GF SWEET POTATO FRIES</b> – maple garlic aioli	\$8
<b>GF HAND-CUT FRIES</b> – kennebec potatoes, smoked ketchup	\$7	<b>GF FIVE CHEESE MAC N' CHEESE</b> – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble + add: chicken \$6   pulled pork \$6   shrimp \$9   salmon \$9   steak \$10	\$10
<b>GF MASHED POTATOES</b> – golden yukon potatoes, amish butter, toasted bread crumbs	\$8	<b>GF CRISPY BRUSSELS SPROUTS</b> – flash fried, sriracha glaze, aged parmesan, lemon	\$10
<b>GF CRISPY POTATOES</b> – roasted garlic aioli	\$8	<b>GF CHARRED BROCCOLINI</b> – fresh lemon juice, sea salt	\$10

## SWEETS

<b>GF MAPLE BOURBON CREME BRÛLÉE</b> – Fresh berries, mint	\$13	<b>GF WARM BAKED COOKIE SKILLET</b> – double chocolate, vanilla ice cream, chocolate sauce	\$13
<b>GF FLOURLESS CHOCOLATE CAKE</b> – whiskey-cherry ice cream, luxardo cherries	\$13	<b>GF DIRT WORMS</b> – chocolate pudding, oreo crumble, gummy worms	\$6