




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 p   
100 W. Burlington Ave., La Grange, IL 60525 | 708.469.7529 | BHSocialLaGrange.com

START + SHARE

V MEDITERRANEAN FALAFEL – roasted squash, carrot hummus, spiced tzatziki, citrus zest	\$16
CRISPY PORK BELLY – braised pork belly, Korean BBQ glaze, creamy grits, roasted mushrooms, scallion	\$18
CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch	\$17
STEAMED MUSSELS – PEI mussels, spicy tomato broth, andouille sausage, roasted poblano pepper, blistered tomato, fresh herb, sourdough	\$20
V GRILLED ARTICHOKE DIP – herbed cream cheese, spinach, aged parmesan, lemon, sourdough	\$16
SHORT RIB DIP – poblano + bell peppers, goat cheese, cream cheese, aged parmesan, garlic confit, thyme, pickled shallots	\$18
SMOKED BACON DIP – cured bacon, jalapeño cream cheese, cheddar, whole milk mozzarella, caramelized onion, panko, pickled fresnos	\$17
BAKED MEATBALLS – pork, charred onion, scallion, roasted peppers, shaved parmesan	\$16
MEAT + CHEESE – Chefs selections of cured meats and local cheese, house jam + mustard	\$25

GREENS + GRAINS + BOWLS

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 FALAFEL BOWL – spinach, cabbage, carrot, cauliflower, pistachio, creamy tzatziki	\$18
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
GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$20

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 11 am to 4 pm Saturday & Sunday

BANANA BREAD BITES – deep fried banana bread, powder sugar, cream cheese frosting	\$11
CHICKEN + BISCUIT SLIDERS – buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup	\$18
GF STEAK + EGGS – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$26
SMOKED SALMON SANDWICH – cured + smoked salmon, everything bagel, caper cream cheese, pickled red onion, cucumber, honey mustard, dill, arugula	\$22
V NUTELLA FRENCH TOAST – brioche, nutella spread, mascarpone whipped cream, raspberries, slivered almonds, bacon	\$17
CARNITAS HASH – Choice of 2 eggs, salsa verde, crispy potatoes, onion, poblano peppers, cilantro, cotija cheese	\$18
SPICY SAUSAGE EGG SANDWICH – croissant, over-easy egg, aged cheddar, pickled peppers, freso aioli, arugula	\$17
BREAKFAST BURRITO – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream, crispy potatoes	\$17
BH BIG BREAKFAST – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$16

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

BARRELHOUSE Social

Join us for Brunch and Bottomless Mimosas Saturdays and Sundays!

MAINS

MEATLOAF – whipped potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$26	SHRIMP PASTA – lemon cream sauce, parmesan, sautéed peas + asparagus, orecchiette, fresh herbs	\$24
PRIME HANGER STEAK – UDSA Prime 8oz hanger, whipped potatoes, roasted broccolini, beef demi	\$31	GF ROASTED CHICKEN – airline chicken, roasted marble potatoes, seasonal squash, cauliflower puree, brown butter jus, pickled cauliflower	\$26
SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$25	WHISKEY GLAZED SALMON – pan-seared, asparagus, crispy garlic potatoes	\$28
SHRIMP + GRITS – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$24		

HANDHELDS

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

STEAK SANDWICH – caramelized onion, swiss cheese, roasted peppers, horseradish aioli, ciabatta	\$24	BH SIGNATURE BURGER – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, brioche	\$18
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. + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	\$17
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	\$18
HOT CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$17		

SIDES

V SWEET POTATO FRIES – maple garlic aioli	\$8	FIVE CHEESE MAC N' CHEESE – cheddar, gouda mozzarella, swiss, parmesan, cornbread crumble + chicken \$6 pulled pork \$6	\$9
V MASHED POTATOES – kennebec potatoes, amish butter, toasted bread crumbs	\$8	V CRISPY BRUSSELS SPROUTS – flash fried, sriracha glaze, aged parmesan, lemon	\$9
V HAND-CUT FRIES – kennebec potatoes, smoked ketchup	\$7	V CRISPY POTATOES – roasted garlic aioli	\$8
VGF CHARRED BROCCOLINI – citrus zest, burnt shallot vinaigrette, aged parmesan	\$9	V SIDE SALAD – mixed greens, goat cheese, almonds, red onion, orange, honey vinaigrette	\$8

SWEETS

BOURBON BLONDIE – blueberry whipped cream, wild berry puree, cinnamon, powdered sugar	\$13	V WARM BAKED COOKIE SKILLET – double chocolate, vanilla ice cream, chocolate sauce	\$13
VGF FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries	\$13	- DIRT WORMS – chocolate pudding, oreo crumble, gummy worms	\$6