

BARREL HOUSE

Social



Open: Tuesday - 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

✔ CRISPY BRUSSELS SPROUTS – flash fried, sriracha glaze, aged parmesan, lemon	\$12
✔ BAVARIAN PRETZEL – warm, golden-brown pretzel served with creamy homemade cheese sauce	\$16
✔ CHEESE CURDS – battered, white cheddar, spicy ranch, fresh herbs	\$14
GF SOUTHWEST DIP – seasoned ground beef, colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, corn tortilla chips	\$16
GF DEVILED EGGS – green onion, bacon, pickled shallots, paprika	\$12
✔ BUFFALO CAULIFLOWER BITES – garlic batter, buffalo sauce, honey, blue cheese crumbles, ranch dressing	\$14
CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch	\$18
BAO BUNS – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, pickled fresnos, cilantro	\$16
BARREL NACHOS – corn tortilla chips, queso, braised chuck roast, pico de gallo, sour cream, fresh herbs + add: guacamole \$3 jalapeños \$1	\$18

GREENS + GRAINS + BOWLS

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

CAESAR SALAD – romaine, sourdough crouton, aged parmesan	\$14
✔ GF BH SIGNATURE SALAD – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$16
✔ MEDITERRANEAN BOWL – red pepper harissa rice, spinach, red onion, cucumbers, cherry tomatoes, carrot hummus, pita bread, cucumber-mint vinaigrette	\$18
GF CHOPPED CHICKEN SALAD – romaine, hardboiled egg, sunflower seeds, cucumber, tomato, red onion, red bell pepper, goat cheese, italian dressing	\$18
GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$19
GF SHRIMP BOWL – quinoa, shaved cucumber, carrot, cabbage, avocado, toasted sesame seeds, bang bang sauce	\$20
SALMON BOWL – teriyaki rice, salmon, sautéed bok choy, carrots, red cabbage, green onion	\$22
GF STEAK SALAD – mixed greens, balsamic vinaigrette, cherry tomato, grilled red onion, blue cheese, 8oz prime hanger steak	\$29

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

MAINS

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

✔ BUTTERNUT SQUASH GNOCCHI – butternut squash, white wine, oil, lemon, garlic, pepper, parmesan, fennel	\$20
GF ROASTED CHICKEN – pan roasted airline chicken, roasted carrot, potatoes, onion, celery, broccolini	\$22
LEGENDS BOWL – mashed potatoes, fried chicken, corn, cheddar cheese, gravy	\$18
GF WHISKEY GLAZED SALMON – pan-seared, grilled broccolini, crispy garlic potatoes	\$26
SHRIMP + GRITS – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$22
BAYOU PASTA – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles	\$22
SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$26
MEATLOAF – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$22
GF STEAK & FRITES – 8oz prime hanger steak, herbed chimichurri, french fries, garlic aioli	\$29

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

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)

CLASSIC CHEESE BURGER – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	\$16	NEW BOTM - JAMMIN' DELIGHT – spring mix, grilled tomato, caramelized glazed onion, apple bbq sauce, pepper jam, pepper jack cheese, house blend patty, potato bun	\$19
BH SIGNATURE BURGER – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun	\$18	GRILLED CHICKEN SANDWICH – red onion, balsamic aioli, tomato jam, mozzarella, mixed green, grilled ciabatta	\$18
🍷 SPICY BLACK BEAN BURGER – black bean + quinoa, grilled onion, mixed greens, heirloom tomato, lemon aioli, avocado, sesame bun	\$16	HOT NASHVILLE CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$18
PULLED PORK SANDWICH – whiskey bbq, spicy slaw, pickles, sesame bun	\$17	FRENCH DIP SANDWICH – braised chuck roast, melted swiss, french roll, beef au jus	\$20



BRUNCH



available 11am - 4pm | saturday + sunday

CLASSIC FRENCH TOAST – classic battered french toast, kiwi + strawberries, maple syrup, powdered sugar, bacon	\$14
🍷GF SUNRISE BOWL – sunny side up eggs, sweet potatoes, quinoa, sautéed spinach, bell peppers, black beans, salsa verde, cilantro	\$16
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
BH BIG BREAKFAST – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$16
SUNNY BLTE – fried eggs, tomatoes, bacon, arugula, smoked gouda, garlic aioli, choice of: breakfast potatoes or fruit	\$16
🍷 MORNING GLORY TACOS – scrambled eggs, bacon, avocado, queso fresco, pico de gallo, homemade salsa	\$14
CHICKEN + BISCUITS – house-baked biscuits, buttermilk fried chicken, hot honey, crispy garlic potatoes	\$16
EGGSQUISITE BENEDICT – sautéed spinach, ham, smoked gouda, hollandaise sauce, sourdough, choice of: breakfast potatoes or fruit	\$17
GF STEAK + EGGS – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$29

SIDES

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

SWEETS

🍷GF MAPLE BOURBON CREME BRÛLÉE – Fresh berries, mint	\$12	🍷 WARM BAKED COOKIE SKILLET – double chocolate, vanilla ice cream, chocolate sauce	\$13
🍷GF FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries	\$13	🍷 DIRT WORMS – chocolate pudding, oreo crumble, gummy worms	\$6