

# 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

<b>V GF JALAPENO POPPERS</b> – (6) fire roasted jalapeños, oyster mushroom cream cheese, pickled shallots, chive crema	\$14
<b>V SOUTHWEST DIP</b> – cream + colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, blue corn tortilla chips	\$15
<b>V GRILLED ARTICHOKE DIP</b> – herbed cream cheese, spinach, aged parmesan, lemon, sourdough	\$16
<b>BAO BUNS</b> – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, cilantro	\$17
<b>ADULT CANDY</b> – (5) bacon wrapped brandied dates, stuffed blue cheese, honey drizzle	\$15
<b>SMOKED BACON DIP</b> – cured bacon, jalapeño cream cheese, cheddar, whole milk mozzarella, caramelized onion, panko, pickled fresnos	\$17
<b>CRISPY WINGS</b> – honey sriracha glaze, pickled chilis, spicy ranch	\$17
<b>CRISPY PORK BELLY</b> – braised pork belly, Korean BBQ glaze, creamy grits, roasted mushrooms, fresh herbs	\$18

## GREENS + GRAINS + BOWLS

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

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

## SOUPS & CHILI

<b>GF 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 to 4pm Saturday & Sunday)

<b>V AVOCADO TOAST POINTS</b> – grilled sourdough, smashed avocado, balsamic glaze, cherry tomatoes, parmesan cheese, mirco greens	\$18
<b>STUFFED FRENCH TOAST</b> – choice of: strawberry, raspberry or blueberry cream, battered + deep fried, maple syrup, powered sugar, fresh berries, 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
<b>GF 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> – croissant, over-easy egg, aged cheddar, pickled peppers, fresno aioli, arugula	\$17
<b>GF STEAK + EGGS</b> – 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, scalloped 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** – scalloped potatoes, beef gravy, roasted peas, carrots, onion ring, herbs \$26
- GF PRIME HANGER STEAK** – USDA Prime 8oz hanger, scalloped 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 | scalloped potatoes | brussels sprouts | side salad | gluten-free bun (\$3)

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| <ul style="list-style-type: none"> <li> <b>HARISSA CHICKEN MELT</b> – marinated chicken breast, harissa sauce, swiss cheese, LTOP, kaiser bun <span style="float: right;">\$18</span> </li> <li> <b>NASHVILLE CHICKEN SANDWICH</b> – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun <span style="float: right;">\$18</span> </li> <li> <b>PULLED PORK SANDWICH</b> – whiskey bbq, spicy slaw, house pickles, sesame bun <span style="float: right;">\$18</span> </li> <li> <b>FRENCH DIP SANDWICH</b> – braised chuck roast, melted swiss, french roll, beef au jus <span style="float: right;">\$19</span> </li> </ul> | <ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>PORTABELLA BURGER</b> – portabella mushroom, harissa + pistachio romesco, pickled shallots, grilled tomato, lettuce, kaiser bun <span style="float: right;">\$16</span> </li> <li> <b>BH SIGNATURE BURGER</b> – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, brioche bun <span style="float: right;">\$19</span> </li> <li> <b>PB+J BURGER</b> – house-blended patty, creamy peanut butter, bourbon berry jam, caramelized onions, pretzel bun <span style="float: right;">\$19</span> </li> <li> <b>CLASSIC CHEESE BURGER</b> – Grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche. <span style="float: right;">\$17</span><br/>                     + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions                 </li> </ul> |
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## SIDES

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| <ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>SIDE SALAD</b> – mixed greens, goat cheese, almonds, red onion, orange, honey vinaigrette <span style="float: right;">\$8</span> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>HAND-CUT FRIES</b> – kennebec potatoes, smoked ketchup <span style="float: right;">\$7</span> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>SCALLOPED POTATOES</b> – kennebec potatoes, garlic confit, parmesan, mozzarella <span style="float: right;">\$8</span> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>CRISPY POTATOES</b> – roasted garlic aioli <span style="float: right;">\$8</span> </li> </ul> | <ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>SWEET POTATO FRIES</b> – maple garlic aioli <span style="float: right;">\$8</span> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>FIVE CHEESE MAC N' CHEESE</b> – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble <span style="float: right;">\$9</span><br/>                     + add: chicken \$6   pulled pork \$6   shrimp \$9   salmon \$9   steak \$10                 </li> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>CRISPY BRUSSELS SPROUTS</b> – flash fried, sriracha glaze, aged parmesan, lemon <span style="float: right;">\$9</span> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>GF CHARRED BROCCOLINI</b> – fresh lemon juice, sea salt <span style="float: right;">\$9</span> </li> </ul> |
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## SWEETS

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| <ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>TEMPURA BANANAS FOSTER</b> – fried, dark rum caramel, vanilla ice cream, whipped cream <span style="float: right;">\$13</span> </li> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>GF FLOURLESS CHOCOLATE CAKE</b> – whiskey-cherry ice cream, luxardo cherries <span style="float: right;">\$13</span> </li> </ul> | <ul style="list-style-type: none"> <li> <span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; margin-right: 0.5em;"></span> <b>WARM BAKED COOKIE SKILLET</b> – double chocolate, vanilla ice cream, chocolate sauce <span style="float: right;">\$13</span> </li> <li> <b>DIRT WORMS</b> – chocolate pudding, oreo crumble, gummy worms <span style="float: right;">\$6</span> </li> </ul> |
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