

# 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



## START + SHARE

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

## GREENS + GRAINS + BOWLS

<b>CAESAR SALAD</b> – Romaine, focaccia crouton, aged parmesan	\$16
<b>🌱GF BH HOUSE SALAD</b> – mixed greens, goat cheese, almonds, dried cranberry, red onion, orange, honey vinaigrette	\$16
<b>🌱 FALAFEL BOWL</b> – spinach, cabbage, carrot, cauliflower, pistachio, creamy tzatziki	\$18
<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
<b>GF SOUTHWEST CHICKEN BOWL</b> – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$20

## 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 11 am to 4 pm Saturday & Sunday

<b>CHICKEN + BISCUIT SLIDERS</b> – buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup	\$18
<b>GF STEAK + EGGS</b> – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$26
<b>🌱 BAKED BRIE FRENCH TOAST</b> – brioche, french brie cheese, powdered sugar, whipped cream, mixed berry sauce, bacon	\$18
<b>BISCUITS + GRAVY</b> – housemade buttermilk biscuits, sausage gravy, 2 eggs any style	\$16
<b>BREAKFAST BURRITO</b> – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream, crispy potatoes	\$17
<b>BH BIG BREAKFAST</b> – 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

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

<b>STEAK SANDWICH</b> – caramelized onion, swiss cheese, roasted peppers, horseradish aioli, ciabatta	\$24	<b>BH SIGNATURE BURGER</b> – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, brioche	\$18
<b>PESTO CHICKEN MELT</b> – marinated chicken, basil pesto, tomato, red onion, arugula, sourdough	\$17	<b>CLASSIC CHEESE BURGER</b> – Grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche. + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	\$17
<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	\$18
<b>HOT CHICKEN SANDWICH</b> – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$17		

## SIDES

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

## SWEETS

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

Gluten Free = GF | Vegetarian = Circle V

12.9.22