

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

V PUMPKIN FALAFEL – roasted squash, spiced hummus, olive oil, roasted pumpkin seeds, herbs, citrus zest	\$15
CRAB CAKES – cajun spiced, fresh crab, arugula, green goddess dressing, grilled lemon	\$21
CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch	\$16
V GRILLED ARTICHOKE DIP – herbed cream cheese, spinach, aged parmesan, lemon, sourdough	\$16
STEAMED CURRY MUSSELS – coconut curry, Thai chili, ginger, herb butter, citrus, sourdough	\$20
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
SHORT RIB DIP – poblano + bell peppers, goat cheese, cream cheese, aged parmesan, garlic confit, thyme, pickled shallots	\$18
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, almonds, dried cranberry, red onion, orange, honey vinaigrette	\$16
V FALAFEL BOWL – falafel, 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	\$19

SOUPS & CHILI

GF WHITE TURKEY CHILI – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro	\$8 Cup \$10 Bowl
FRENCH ONION – sourdough, melted swiss, fresh herbs	\$6 Cup \$8 Bowl

BRUNCH

Available 11 am to 4 pm Saturday & Sunday

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
V BAKED BRIE FRENCH TOAST – brioche, french brie cheese, powdered sugar, whipped cream, mixed berry sauce, bacon	\$18
BISCUITS + GRAVY – housemade buttermilk biscuits, sausage gravy, 2 eggs any style	\$15
BREAKFAST BURRITO – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream, crispy potatoes	\$16
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	WHISKEY GLAZED SALMON – pan-seared, asparagus, crispy garlic potatoes	\$28
PRIME HANGER STEAK – UDSA Prime 8oz hanger, whipped potatoes, roasted broccolini, beef demi	\$29	SHRIMP + GRITS – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$24
SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$24	GF ROASTED CHICKEN – airline chicken, roasted potatoes, brussels, oyster mushrooms, pancetta, lemon, white wine cream sauce	\$24
GRILLED PORK CHOP – spiced coffee rub, creamy grits, cajun maque choux, crispy sage	\$28		

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	SMOKED PORK BELLY SANDWICH – house smoked pork belly, fried green tomato, lettuce, fresno aioli, sliced brioche	\$17
HOT CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$17	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.	\$16
PULLED PORK SANDWICH – whiskey bbq, spicy slaw, house pickles, sesame bun	\$16	+ Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	

SIDES

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

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	KIDS - DIRT WORMS – chocolate pudding, oreo crumble, gummy worms	\$6

Gluten Free = GF | Vegetarian = Circle V

10.26.22