

# 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>🍷 CHEESE CURDS</b> – battered, white cheddar, spicy ranch, fresh herbs	\$12
<b>🍷 SOUTHWEST DIP</b> – cream + colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, blue corn tortilla chips	\$15
<b>🍷 GRILLED ARTICHOKE DIP</b> – herbed cream cheese, spinach, aged parmesan, lemon, sourdough	\$16
<b>SOCIAL FRITTERS</b> – (5) shrimp, corn, cilantro, jalapeno, scallions, herbs, lemon, honey sriracha	\$18
<b>CRISPY WINGS</b> – honey sriracha glaze, pickled chilis, spicy ranch	\$17
<b>SMOKED BACON DIP</b> – cured bacon, jalapeño cream cheese, cheddar, whole milk mozzarella, caramelized onion, panko, pickled fresnos	\$17
<b>ADULT CANDY</b> – (5) bacon wrapped brandied dates, stuffed blue cheese, honey drizzle	\$15
<b>BAO BUNS</b> – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, cilantro	\$17
<b>CRISPY PORK BELLY</b> – braised pork belly, Korean BBQ glaze, creamy grits, roasted mushrooms, fresh herbs	\$18
<b>BARREL NACHOS</b> – blue corn tortilla chips, queso, braised chuck roast, pico de gallo, sour cream, fresh herbs	\$17
+ add: guacamole \$3   jalapeños \$1	

## 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>🍷 GF BH HOUSE SALAD</b> – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$16
<b>🍷 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>🍷 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, powdered 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, mashed 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** – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs \$26
- GF PRIME HANGER STEAK** – USDA Prime 8oz hanger, mashed 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 | mashed potatoes | brussels sprouts | side salad | gluten-free bun (\$3)

- HARISSA CHICKEN MELT** – marinated chicken breast, harissa sauce, swiss cheese, LTOP, kaiser bun \$18
- NASHVILLE CHICKEN SANDWICH** – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun \$18
- 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 \$19
- 🍷 PORTABELLA BURGER** – portabella mushroom, harissa + pistachio romesco, pickled shallots, grilled tomato, lettuce, kaiser bun \$16
- BH SIGNATURE BURGER** – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun \$19
- PB+J BURGER** – house-blended patty, creamy peanut butter, bourbon berry jam, caramelized onions, pretzel bun \$19
- CLASSIC CHEESE BURGER** – Grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche. \$17  
+ Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions

## SIDES

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

## SWEETS

- 🍷 TEMPURA BANANAS FOSTER** – fried, dark rum caramel, vanilla ice cream, whipped cream \$13
- 🍷 GF FLOURLESS CHOCOLATE CAKE** – whiskey-cherry ice cream, luxardo cherries \$13
- 🍷 WARM BAKED COOKIE SKILLET** – double chocolate, vanilla ice cream, chocolate sauce \$13
- DIRT WORMS** – chocolate pudding, oreo crumble, gummy worms \$6