

BARREL HOUSE

Social

Open: Monday - 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
- ✔ **DEVILED EGGS** – crispy onion, confit garlic tomato, smokey chipotle \$12
- ✔ **BUFFALO CAULIFLOWER BITES** – garlic batter, buffalo sauce, honey, blue cheese crumbles, ranch dressing \$14
- GF **SOUTHWEST DIP** – seasoned ground beef, colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, corn tortilla chips \$16
- CRISPY WINGS** – honey sriracha glaze, pickled chilis, spicy ranch \$18
- CRISPY CHICKEN BAO BUNS** – (3) steamed buns, pomegranate gochujang glaze, celery cabbage slaw, cilantro \$16
- BARREL NACHOS** – corn tortilla chips, queso, braised chuck roast, pico de gallo, sour cream, fresh herbs \$18
+ add: guacamole \$3 | jalapeños \$0.50

GREENS | BOWLS | WRAPS

add: chicken \$6 | pulled pork \$6 | shrimp \$9 | salmon \$9 | steak \$10
make it a wrap with choice of side for \$3+

- 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
- ✔GF **CAPRESE SALAD** – mixed greens, basil, strawberry, fresh mozzarella, tomato, red onion, pomegranate vinaigrette \$17
- GF **WHITE LOTUS BOWL** – grilled shrimp, steamed rice, carrot, cucumber, pickled cabbage, roasted pecans, sweet chili coconut sauce. \$21
- SALMON BOWL** – teriyaki rice, salmon, sautéed bok choy, carrots, red cabbage, green onion \$22
- GF **THE MED BOWL** – grilled chicken, steamed rice, cucumber, tomato, red onion, pitted olives, carrot, feta, pomegranate molasses, cilantro vinaigrette. \$21
- GF **SOUTHWEST CHICKEN BOWL** – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette \$19
- GF **WEDGE SALAD** – romaine heart, tomato, red onion, bacon, blue cheese, spicy ranch \$19

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

- ✔ **PESTO GNOCCHI** – creamy pesto, garlic, white wine, burrata, lemon zest \$21
- ✔ **MAC N' CHEESE** – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble \$16
- GF **PAN ROASTED CHICKEN** – orzo, red pepper creme sauce, broccolini, cherry tomato, fresh herbs \$22
- LEGENDS BOWL** – mashed potatoes, fried chicken, corn, cheddar cheese, gravy \$18
- GF **WHISKEY GLAZED SALMON** – pan-seared, grilled broccolini, crispy garlic potatoes \$26
- 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
- FISH FRY** – beer battered cod, tartar sauce, malt vinegar, lemon, french fries \$21

+ available Fridays only | limited quantities available

20% gratuity on split checks + parties 6+ | Credit card usage carries a 3% processing fee.

To continue providing quality ingredients and service, we are implementing a small 3% market sustainability fee to help offset rising food and beverage costs. Thank you for your support and for allowing us to continue serving our community—we are truly grateful.

*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 \$3 : mac & cheese | mashed potatoes | brussels sprouts | side salad | gluten-free bun

Add Ons: \$.25 - bbq, garlic aioli, ketchup, lettuce, mayo, mustard, onion, pickle, tomato | \$.50 - jalapeños

\$1.00 - blue cheese, cheddar, feta, swiss, mozzarella, grilled onions | \$2.00 - tomato jam, sunny side or fried egg, bacon jam, bacon | \$2.50 - avocado

CLASSIC CHEESE BURGER – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun	\$16	NEW BOTM - SHORT RIB GRILLED CHEESE – Braised short rib, cheddar, mozzarella, caramelized onion, sourdough	\$20
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
CHILAQUILES ROJOS – homemade tortilla chips, sala roja, avocado crema, cotija cheese, lime, 2 eggs any style + add: chicken \$6 pulled pork \$6 shrimp \$9 salmon \$9 steak \$10	\$16
BH BIG BREAKFAST – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$16
GF MORNING GLORY TACOS – scrambled eggs, bacon, avocado, queso fresco, pico de gallo, homemade salsa	\$14
SUNNY BLTE – fried eggs, tomatoes, bacon, arugula, smoked gouda, garlic aioli, choice of: breakfast potatoes or fruit	\$16
EGGSQUISITE BENEDICT – sautéed spinach, ham, smoked gouda, hollandaise sauce, sourdough, choice of: breakfast potatoes or fruit	\$17
CHICKEN + BISCUITS – house-baked biscuits, buttermilk fried chicken, hot honey, crispy garlic potatoes	\$16
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	🍷 MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble	\$10
🍷 GF STEAMED 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,	\$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