

BARREL HOUSE



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 | WIFI: BHS GUEST PW: bhsguest

START + SHARE

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| 🍷 MUSHROOM TOAST – marinated mushrooms, red pepper jam, pickled shallots, goat cheese, herbs, green onion | \$17 |
| 🍷 CHEESE CURDS – battered, white cheddar, spicy ranch, fresh herbs | \$13 |
| 🍷GF SOUTHWEST DIP – colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, corn tortilla chips | \$16 |
| GF DEVILED EGGS – green onion, bacon, pickled shallots, paprika | \$13 |
| 🍷 BUFFALO CAULIFLOWER BITES – garlic batter, buffalo sauce, honey, blue cheese crumbles, ranch dressing | \$15 |
| SHRIMP TOSTADA – (3) shrimp ceviche, black beans, sriracha lime sauce, tostada | \$18 |
| CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch | \$17 |
| SMOKED BACON DIP – cured bacon, jalapeño cream cheese, cheddar, whole milk mozzarella, caramelized onion, panko, pickled fresnos | \$17 |
| BAO BUNS – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, cilantro | \$18 |
| BARREL NACHOS – 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

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| CAESAR SALAD – romaine, sourdough crouton, aged parmesan | \$16 |
| 🍷GF BH HOUSE SALAD – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette | \$16 |
| 🍷GF CHOPPED SALAD – romaine, hardboiled egg, sunflower seeds, cucumber, tomato, red onion, red bell pepper, goat cheese, italian dressing | \$18 |
| GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette | \$20 |
| GF BLACK & BLUE SALAD – mixed greens, balsamic vinaigrette, cherry tomato, grilled red onion, blue cheese, 8oz prime hanger steak | \$32 |
| 🍷 MEDITERRANEAN BOWL – red pepper harissa rice, spinach, red onion, cucumbers, cherry tomatoes, carrot hummus, pita bread, cucumber-mint vinaigrette | \$19 |
| SALMON BOWL – teriyaki rice, salmon, sautéed bok choy, carrots, red cabbage, green onion | \$25 |
| GF SHRIMP BOWL – quinoa, shaved cucumber, carrot, cabbage, avocado, toasted sesame seeds, bang bang sauce | \$24 |

SOUPS & CHILI

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| 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

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| 🍷 BUTTERNUT SQUASH GNOCCHI – butternut squash, white wine, oil, lemon, garlic, pepper, parmesan, fennel | \$22 |
| 🍷GF GRILLED CAULIFLOWER STEAK – carrot purée, salsa macha(spicy), roasted mushrooms, pickled shallots | \$22 |
| GF ROASTED CHICKEN – pan roasted airline chicken, roasted carrot, potatoes, onion, celery, broccolini | \$26 |
| LEGENDS BOWL – mashed potatoes, fried chicken, corn, cheddar cheese, gravy | \$16 |
| GF WHISKEY GLAZED SALMON – pan-seared, grilled broccolini, crispy garlic potatoes | \$32 |
| SHRIMP + GRITS – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers | \$25 |
| BAYOU PASTA – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles | \$26 |
| MEATLOAF – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs | \$26 |
| GF STEAK & FRITES – 8oz prime hanger steak, herbed chimichurri, french fries, garlic aioli | \$34 |
| SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan | \$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.

If you use a credit card, you will be charged an additional 3% for processing fees.

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

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| CLASSIC CHEESE BURGER – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions | \$17 | NEW BOTM - THE GOBBLE GOBBLE – dried tomato, arugula, turkey patty, brie cheese, stuffing, cranberry sauce, pretzel bun | \$19 |
| BH SIGNATURE BURGER – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun | \$19 | GRILLED CHICKEN SANDWICH – red onion, balsamic aioli, tomato jam, mozzarella, mixed green, grilled ciabatta | \$18 |
| 🍷 PORTABELLA BURGER – portabella mushroom, harissa + pistachio romesco, pickled shallots, grilled tomato, lettuce, kaiser bun | \$16 | HOT NASHVILLE CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun | \$19 |
| PULLED PORK SANDWICH – whiskey bbq, spicy slaw, pickles, sesame bun | \$18 | FRENCH DIP SANDWICH – braised chuck roast, melted swiss, french roll, beef au jus | \$20 |



BRUNCH



available 11am - 4pm | saturday + sunday

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| 🍷 AVOCADO TOAST POINTS – sourdough, smashed avocado, balsamic glaze, cherry tomatoes, parmesan cheese | \$18 |
| CLASSIC FRENCH TOAST – classic battered french toast, maple syrup, powdered sugar, bacon | \$17 |
| BH BIG BREAKFAST – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit | \$16 |
| CHICKEN + BISCUITS – house-baked biscuits, smothered buttermilk fried chicken, crispy garlic potatoes choice of: sausage gravy, honey sriracha, bourbon maple, maple syrup | \$18 |
| BREAKFAST BURRITO – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream, crispy potatoes | \$17 |
| GF HUEVOS RANCHEROS – 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 |
| SPICY SAUSAGE EGG SANDWICH – over-easy egg, aged cheddar, pickled peppers, fresno aioli, arugula, brioche bun | \$17 |
| GF STEAK + EGGS – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise | \$28 |

SIDES

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

SWEETS

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| 🍷 GF MAPLE BOURBON CREME BRÛLÉE – Fresh berries, mint | \$13 | 🍷 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 |