

BARREL HOUSE

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
Executive Chef: Luke Andrews

Social



START + SHARE

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| ⓧ 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 |
| CRISPY WINGS – honey sriracha glaze, pickled chilis, spicy ranch | \$18 |
| + add: bleu cheese crumbles \$1 | |
| CRISPY CHICKEN BAO BUNS – (3) steamed buns, pomegranate gochujang glaze, celery + cabbage slaw, cilantro | \$16 |
| WARM + CHEESY BACON DIP – charred-jalapeno, bacon jam, whipped cream cheese, cheddar, mozzarella, pickled fresnos, grilled sourdough | \$17 |
| BARREL NACHOS – corn tortilla chips, queso, braised chuck roast, pico de gallo, sour cream, fresh herbs | \$18 |
| + add: guacamole \$3 jalapeños \$.50 | |

GREENS | BOWLS | WRAPS

add: chicken \$6 | shrimp \$9 | salmon \$9 | steak \$10

make it a wrap with choice of side for \$3+

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| 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 WINTER BOWL – roasted squash, roasted brussels sprouts, dried cranberries, pomegranate seeds, quinoa, spinach, maple vinaigrette | \$17 |
| GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette | \$19 |
| GF THE MED BOWL – grilled chicken, steamed rice, cucumber, tomato, red onion, pitted olives, carrot, feta, pomegranate molasses, cilantro vinaigrette. | \$21 |
| GF WHITE LOTUS BOWL – grilled shrimp, steamed rice, carrot, cucumber, pickled cabbage, roasted pecans, sweet chili coconut sauce. | \$21 |
| SALMON BOWL – teriyaki rice, salmon, broccolini, carrots, red cabbage, green onion | \$23 |

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

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| ⓧ MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble | \$16 |
| + add: chicken \$6 shrimp \$9 salmon \$9 steak \$10 | |
| CLUCK + CORN – buttermilk fried chicken, cornbread puree, broccolini, hot honey, pickled fresno | \$21 |
| GF WHISKEY GLAZED SALMON – pan-seared, grilled broccolini, crispy garlic potatoes | \$27 |
| 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 |
| + add: shrimp \$9 bleu cheese crumbles \$1 | |

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

To continue providing quality ingredients and service, we implemented a small 3% market sustainability fee to offset rising costs. We are happy to remove upon request.

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

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| CLASSIC CHEESE BURGER – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun | \$17 | NEW BOTM - THE BIG POPPER – Grilled chicken, cream cheese mix, mozzarella, charred jalapeño, caramelized onion, sourdough | \$18 |
| 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 greens, grilled ciabatta | \$18 |
| SHORT RIB GRILLED CHEESE – braised short rib, cheddar, mozzarella, caramelized onion, sourdough | \$20 | HOT NASHVILLE CHICKEN SANDWICH – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun | \$18 |



BRUNCH



available 11am - 4pm | saturday + sunday

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| CLASSIC FRENCH TOAST – classic battered french toast, kiwi + strawberries, maple syrup, powdered sugar, bacon | \$14 |
| VG GF SUNRISE BOWL – sunny side up eggs, sweet potatoes, quinoa, sautéed spinach, bell peppers, black beans, salsa roja, cilantro + add: chicken \$6 shrimp \$9 salmon \$9 steak \$10 | \$16 |
| EGGSQUISITE BENEDICT – sautéed spinach, ham, smoked gouda, hollandaise sauce, sourdough, choice of: breakfast potatoes or fruit | \$17 |
| CHILAQUILES ROJOS BURRITO – scrambled eggs, tortilla chips, salsa roja, avocado crema, cheddar cheese, crispy potatoes, lime + add: chicken \$6 shrimp \$9 salmon \$9 steak \$10 | \$16 |
| CHICKEN + BISCUITS – house-baked biscuits, buttermilk fried chicken, hot honey, crispy garlic potatoes | \$16 |
| GF MORNING GLORY TACOS – scrambled eggs, bacon, avocado, queso fresco, pico de gallo, homemade salsa | \$14 |
| BH BIG BREAKFAST – 2 eggs, bacon, sausage patty, crispy potato, sourdough, strawberry compote, butter | \$18 |
| SUNNY BLTE – fried eggs, tomatoes, bacon, mixed greens, smoked gouda, crispy potatoes, garlic aioli | \$16 |
| BISCUITS & GRAVY SKILLET – biscuits, scrambled eggs, sausage gravy, cheddar cheese, pickled fresnos | \$16 |
| GF STEAK + EGGS – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise | \$29 |

SIDES

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| VG GF SIDE SALAD – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette | \$8 | VG MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble | \$10 |
| VG GF STEAMED BROCCOLINI – fresh lemon juice, sea salt | \$10 | VG SWEET POTATO FRIES – maple garlic aioli | \$8 |
| VG HAND-CUT FRIES – kennebec potatoes, smoked ketchup | \$7 | VG GF MASHED POTATOES – golden yukon potatoes, amish butter, | \$8 |
| VG CRISPY POTATOES – roasted garlic aioli | \$8 | | |

SWEETS

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| VG GF MAPLE BOURBON CREME BRÛLÉE – Fresh berries, mint | \$12 | VG WARM BAKED COOKIE SKILLET – double chocolate, vanilla ice cream, chocolate sauce | \$13 |
| VG GF FLOURLESS CHOCOLATE CAKE – whiskey-cherry ice cream, luxardo cherries | \$13 | VG DIRT WORMS – chocolate pudding, oreo crumble, gummy worms | \$6 |