

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 | WIFI: BHS GUEST PW: bhsguest

START + SHARE

🍷 MUSHROOM TOAST – marinated mushrooms, red pepper jam, pickled shallots, goat cheese, herbs, green onion	\$17
🍷 CHEESE CURDS – battered, white cheddar, spicy ranch, fresh herbs	\$12
🍷GF SOUTHWEST DIP – colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, corn tortilla chips	\$15
GF DEVILED EGGS – green onion, bacon, pickled shallots, paprika	\$13
🍷 COCONUT CURRY CAULIFLOWER BITES – beer batter, coconut curry sauce, pickled fresno, basil	\$14
SHRIMP + CORNBREAD FRITTERS – shrimp, corn, jalapeños, buttermilk cornbread, cheddar, honey sriracha butter	\$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	\$17
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

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 – romaine, hardboiled egg, sunflower seeds, cucumber, tomato, red onion, red bell pepper, goat cheese, italian dressing	\$18
GF BLACK & BLUE – 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
GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$20
SALMON BOWL – teriyaki 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

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



BRUNCH



(Available 11am - 4pm | Saturday + Sunday)

🍷 AVOCADO TOAST POINTS – grilled 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	\$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

MEATLOAF – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$26
GF ROASTED CHICKEN – pan roasted airline chicken, roasted carrot, potato, onion and red pepper	\$26
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
SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$25
V SPINACH CREAM GNOCCHI – spinach, aged parmesan, garlic, white wine + add: chicken \$6 pulled pork \$6 shrimp \$9 salmon \$9 steak \$10	\$21
GF V GRILLED CAULIFLOWER STEAK – carrot purée, salsa macha, roasted mushrooms, pickled shallots	\$22
GF STEAK & FRITES – 8oz prime hanger steak, herbed chimichurri, french fries, garlic aioli	\$31

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)

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 SWISS ARMY – truffle salt mushroom, aged swiss cheese, garlic aioli, brioche 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
V 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	\$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

SIDES

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

SWEETS

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