

• PRIVATE DINING •

Each Selection Serves 10-12 Guests On Average

APPETIZERS

serves 10-12

Ⓢ BUFFALO CAULIFLOWER BITES – garlic batter, buffalo sauce, honey, bleu cheese crumbles, ranch dressing	\$60
Ⓢ MUSHROOM TOAST – marinated mushrooms, red pepper jam, pickled shallots, goat cheese, herbs, green onion	\$50
GF DEVEILED EGGS – green onion, bacon, pickled shallots, paprika	\$35
LOADED FRIES – cheddar cheese, sour cream, bacon bits, scallions	\$60
Ⓢ CHEESE CURDS – battered white cheddar, spicy ranch, fresh herbs	\$65
CRISPY WINGS – honey-siracha glaze, pickled chilis + ranch or spicy ranch	\$70
BARREL NACHOS – corn tortillas chips, queso, braised chuck roast, pico de mayo, sour cream, fresh herbs + add guacamole +\$30, add jalapeños +\$20	\$60
BAO BUNS – crispy pork belly, steamed buns, asian slaw, teriyaki glaze, cilantro	\$75

HANDHELDS

serves 10-12

BEEF SLIDERS – grilled housebound patty, LTO, pickle, aioli, bun + add cheddar or swiss +\$18	\$125	HOT NASHVILLE SLIDERS – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, bun + add cheddar or swiss +\$18	\$135
CHICKEN SLIDERS – red onion, balsamic aioli, tomato jam, mixed greens, bun + add cheddar or swiss +\$18	\$130	PULLED PORK SLIDERS – whiskey bbq, spicy slaw, house pickle, bun	\$120

BRUNCH

Sat. + Sunday | 11am - 4pm | serves 10-12

Ⓢ AVOCADO TOAST POINTS – grilled sourdough, smashed avocado, balsamic glaze, cherry tomato, parmesan cheese	\$65
FRENCH TOAST – classic buttered french toast, maple syrup, powdered sugar	\$60
VEGGIE SCRAMBLER – scrambled eggs, red bell pepper, mushrooms, onion + add cheddar or swiss +\$18, add sour cream +\$12, add guac +\$30	\$55
CHICKEN + BISCUITS SLIDERS – buttermilk biscuits, smothered fried chicken, sausage gravy	\$130
BREAKFAST BURRITOS – scrambled eggs, sausage gravy, cheddar, guacamole, sour cream	\$110
SPICY SAUSAGE SCRAMBLER – scrambled eggs, spicy house-made sausage, pickled peppers, + add cheddar or swiss +\$18, add sour cream +\$12, add guac +\$30	\$85

GREENS + BOWLS

add chicken +\$30 | serves 10-12

ⓈGF BH HOUSE SALAD – mixed greens, goat cheese, candied pecans, dried cranberries, red onion, orange, honey vinaigrette	\$65
ⓈGF CHOPPED SALAD – romaine, hard boiled egg, sunflower seeds, cucumber, tomato, red onion, red bell pepper, goat cheese, italian dressing	\$75
CAESAR SALAD – romaine, sourdough croutons, aged parmesan	\$65
GF SOUTHWEST CHICKEN BOWL – cilantro rice, roasted corn, cherry tomatoes, black beans, avocado, peppers, onion, cilantro lime vinaigrette	\$80

BARREL HOUSE

Social

MAINS

add chicken \$30 | serves 10-12

ⓧ FIVE MAC + CHEESE – aged cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble	\$145
ⓧ PESTO GNOCCHI – basil pesto, sautéed cherry tomatoes, aged parmesan	\$180
GF ROASTED CHICKEN – pan roasted airline chicken, au jus	\$185
BAYOU PASTA – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles, basil	\$225
SHORT RIB PASTA – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$220
SHRIMP + GRITS – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$210
GF WHISKEY GLAZE SALMON – pan-seared, whiskey drizzle	\$210

SIDES

serves 10-12

ⓧ SWEET POTATO FRIES – cinnamon sugar	\$55
ⓧ KENNEBEC FRIES – handcut, sea salt	\$55
ⓧ CRISPY POTATOES – flash fried, tossed in garlic aioli	\$65
ⓧGF MASHED POTATOES – golden yukon potatoes, amish butter	\$65
ⓧGF BROCCOLINI – lemon + sea salt	\$80
ⓧ BRUSSELS SPROUTS – flash fried, sriracha glazed, aged parmesan	\$80

SWEETS

serves 10-12

ⓧ CHOCOLATE CHIP COOKIES – warm baked	\$60
ⓧ FUDGE BROWNIES – warm baked	\$60
ⓧ CAKE POPS – red velvet	\$65
ⓧ LEMON BARS	\$70
ⓧ DIRT + WORMS – oreo crumble, chocolate pudding, gummy worms	\$55

CONDIMENTS

BBQ RANCH SALSA VERDE SMOKED KETCHUP SWEET POTATO AIOLI	\$12
SPICY RANCH GARLIC AIOLI	\$14
BOURBON MAPLE SYRUP	\$15
JALAPEÑOS PICO DE GAYO	\$20
CHEESE SAUCE	\$24
GUACAMOLE	\$30