

# BARREL HOUSE

# Social

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

🍷 <b>CRISPY BRUSSELS SPROUTS</b> – flash fried, sriracha glaze, aged parmesan, lemon	\$12
🍷 <b>BAVARIAN PRETZEL</b> – warm, golden-brown pretzel served with creamy homemade cheese sauce	\$16
🍷 <b>CHEESE CURDS</b> – battered, white cheddar, spicy ranch, fresh herbs	\$14
GF <b>SOUTHWEST DIP</b> – seasoned ground beef, colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, corn tortilla chips	\$16
GF <b>DEVILED EGGS</b> – green onion, bacon, pickled shallots, paprika	\$12
🍷 <b>BUFFALO CAULIFLOWER BITES</b> – garlic batter, buffalo sauce, honey, blue cheese crumbles, ranch dressing	\$14
<b>CRISPY WINGS</b> – honey sriracha glaze, pickled chilis, spicy ranch	\$18
<b>BAO BUNS</b> – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, pickled fresnos, cilantro	\$16
<b>BARREL NACHOS</b> – corn tortilla chips, queso, braised chuck roast, pico de gallo, sour cream, fresh herbs	\$18
+ add: guacamole \$3   jalapeños \$1	

## GREENS + GRAINS + BOWLS

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

<b>CAESAR SALAD</b> – romaine, sourdough crouton, aged parmesan	\$14
🍷GF <b>BH SIGNATURE SALAD</b> – mixed greens, goat cheese, candied pecans, dried cranberry, red onion, orange, honey vinaigrette	\$16
🍷 <b>MEDITERRANEAN BOWL</b> – red pepper harissa rice, spinach, red onion, cucumbers, cherry tomatoes, carrot hummus, pita bread, cucumber-mint vinaigrette	\$18
GF <b>CHOPPED CHICKEN SALAD</b> – romaine, hardboiled egg, sunflower seeds, cucumber, tomato, red onion, red bell pepper, goat cheese, italian dressing	\$18
GF <b>SOUTHWEST CHICKEN BOWL</b> – cilantro rice, roasted corn, cherry tomato, black beans, avocado, peppers, onion, cilantro-lime vinaigrette	\$19
GF <b>SHRIMP BOWL</b> – quinoa, shaved cucumber, carrot, cabbage, avocado, toasted sesame seeds, bang bang sauce	\$20
<b>SALMON BOWL</b> – teriyaki rice, salmon, sautéed bok choy, carrots, red cabbage, green onion	\$22
GF <b>STEAK SALAD</b> – mixed greens, balsamic vinaigrette, cherry tomato, grilled red onion, blue cheese, 8oz prime hanger steak	\$29

## SOUPS & CHILI

GF <b>WHITE TURKEY CHILI</b> – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro	\$10 Cup   \$12 Bowl
<b>FRENCH ONION</b> – sourdough, melted swiss, fresh herbs	\$7 Cup   \$9 Bowl

## MAINS

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

🍷 <b>BUTTERNUT SQUASH GNOCCHI</b> – butternut squash, white wine, oil, lemon, garlic, pepper, parmesan, fennel	\$20
GF <b>PAN ROASTED CHICKEN</b> – airline chicken, orzo, red pepper creme sauce, broccolini, cherry tomato, fresh herbs	\$22
<b>LEGENDS BOWL</b> – mashed potatoes, fried chicken, corn, cheddar cheese, gravy	\$18
GF <b>WHISKEY GLAZED SALMON</b> – pan-seared, grilled broccolini, crispy garlic potatoes	\$26
<b>SHRIMP + GRITS</b> – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers	\$22
<b>BAYOU PASTA</b> – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles	\$22
<b>SHORT RIB PASTA</b> – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan	\$26
<b>MEATLOAF</b> – mashed potatoes, beef gravy, roasted peas, carrots, onion ring, herbs	\$22
GF <b>STEAK &amp; FRITES</b> – 8oz prime hanger steak, herbed chimichurri, french fries, garlic aioli	\$29
<b>FISH FRIDAY</b> – 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: mac & cheese | mashed potatoes | brussels sprouts | side salad | gluten-free bun (\$3)

<b>CLASSIC CHEESE BURGER</b> – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	\$16	<b>NEW BOTM - RUBEN</b> – Marble rye, sauerkraut, beer mustered, 100 island, Swiss cheese	\$19
<b>BH SIGNATURE BURGER</b> – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun	\$18	<b>GRILLED CHICKEN SANDWICH</b> – red onion, balsamic aioli, tomato jam, mozzarella, mixed green, grilled ciabatta	\$18
🍷 <b>SPICY BLACK BEAN BURGER</b> – black bean + quinoa, grilled onion, mixed greens, heirloom tomato, lemon aioli, avocado, sesame bun	\$16	<b>HOT NASHVILLE CHICKEN SANDWICH</b> – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, brioche bun	\$18
<b>PULLED PORK SANDWICH</b> – whiskey bbq, spicy slaw, pickles, sesame bun	\$17	<b>FRENCH DIP SANDWICH</b> – braised chuck roast, melted swiss, french roll, beef au jus	\$20



## BRUNCH



available 11am - 4pm | saturday + sunday

<b>CLASSIC FRENCH TOAST</b> – classic battered french toast, kiwi + strawberries, maple syrup, powdered sugar, bacon	\$14
🍷 <b>SUNRISE BOWL</b> – sunny side up eggs, sweet potatoes, quinoa, sautéed spinach, bell peppers, black beans, salsa verde, cilantro	\$16
<b>CHILAQUILES ROJOS</b> – 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
<b>BH BIG BREAKFAST</b> – 2 eggs, bacon, sourdough, choice of: breakfast potatoes or fruit	\$16
🍷 <b>MORNING GLORY TACOS</b> – scrambled eggs, bacon, avocado, queso fresco, pico de gallo, homemade salsa	\$14
<b>SUNNY BLTE</b> – fried eggs, tomatoes, bacon, arugula, smoked gouda, garlic aioli, choice of: breakfast potatoes or fruit	\$16
<b>EGGSQUISITE BENEDICT</b> – sautéed spinach, ham, smoked gouda, hollandaise sauce, sourdough, choice of: breakfast potatoes or fruit	\$17
<b>CHICKEN + BISCUITS</b> – house-baked biscuits, buttermilk fried chicken, hot honey, crispy garlic potatoes	\$16
GF <b>STEAK + EGGS</b> – grilled hanger steak, crispy garlic potatoes, 2 eggs any style, hollandaise	\$29

## SIDES

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

## SWEETS

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