

BARREL HOUSE *Social*

BITES

BH NACHOS – Homemade tortilla chips piled high with 4-cheese cheese sauce, salsa verde, lime sour cream, black beans, and cilantro + add: chicken +4 pulled pork +6	\$15
HUSH PUPPIES – fried corn fritters, spicy aioli	\$9
BAVARIAN PRETZEL – fresh baked, four-cheese sauce	\$10
WARM + CHEESY BACON DIP – charred-jalapeno cream cheese, bacon jam, mozzarella, pickled fresno peppers, bread crumbs, grilled sourdough	\$14
SMOKED CHICKEN WINGS – 8 wings, celery, carrots, ranch or blue cheese. choice of: whiskey barbecue, buffalo, honey sriracha, reaper rub GF	\$12

GREENS

add: chicken \$4 | bacon lardons \$4 | salmon \$9 | make it a wrap \$2

SMOKED APPLE SALAD – lightly smoked granny smith apples, goat cheese, cranberry, red onion, walnuts, spring greens, apple cider vinaigrette	\$14
SOUTHWEST CHICKEN SALAD – romaine, grilled chicken, black bean, cherry tomato, tortilla strips, cilantro, avocado, ranch, barbecue sauce	\$18
CAESAR SALAD – romaine, house croutons, parmesan cheese	\$9

SOUPS & CHILI

WHITE TURKEY CHILI – ground turkey, white beans, bell pepper, celery, onion, topped with cheddar, sour cream, tortilla strips, cilantro	\$6 Cup \$8 Bowl
FRENCH ONION – sourdough, swiss, parsley	\$5 Cup \$7 Bowl

BRUNCH

Available 11 am to 4 pm Saturday & Sunday

BH BIG BREAKFAST – 2 eggs your way, bacon, choice of: breakfast potatoes or fruit choice of: sourdough toast, multi-grain toast, or biscuit	\$14
CHICKEN + BISCUIT SLIDERS – buttermilk fried chicken choice of: sausage gravy, honey sriracha, reaper, bourbon maple, maple syrup + add cheddar + \$1	\$13
CLASSIC FRENCH TOAST – brioche french toast, powdered sugar, whipped cream choice of: bourbon maple syrup or maple syrup	\$12
BISCUITS + GRAVY – housemade biscuits, sausage gravy, 2 eggs any style	\$11
BREAKFAST BURRITO – sausage gravy, scrambled egg, sour cream, cheddar cheese, guacamole, potatoes, tortilla strips, flour tortilla	\$13

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

MAINS

WHISKEY GLAZED SALMON – grilled, asparagus, crispy garlic potatoes, bacon lardons.

\$23

MEATLOAF SUNDAE – mashed potatoes, beef gravy, peas, carrots, onion ring

\$18

SHEPHERD'S PIE – beef, peas, carrots, guinness, whipped potato crust

\$15

FIVE CHEESE MAC N' CHEESE – cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble
+ add: pulled pork +6 | bacon lardons +4 | chicken +4

\$13

FISH FRY – 2 beer-battered fresh cod filets, fries, grilled lemon, tartar, malt vinegar, smoked ketchup
+ extra cod filet \$8

\$18

HANDHELDS

all sandwiches served with choice of: fries | sweet potato fries | side salad
mac & cheese +2 | mashed potatoes +2 | brussels sprouts +2 | gluten-free bun +1.5

BH *Signature* BURGER – house-blend patty, smoked gouda, pork cracklin', pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, brioche

\$16

CLASSIC CHEESE BURGER – house-blend patty, cheddar, lettuce, tomato, onion, pickle, aioli, brioche

\$14

MARINATED CHICKEN SANDWICH – marinated and grilled, bacon jam, garlic aioli, romaine, tomato, sourdough

\$14

NASHVILLE HOT CHICKEN SANDWICH – buttermilk fried chicken breast, house-made Nashville seasoning (HOT!), aioli, house pickles, romaine, on a brioche bun

\$15

HOMEMADE VEGGIE BURGER – black-bean, chickpea, artichoke, quinoa, carrot patty, cheddar, 1000 island, avocado, lettuce, tomato, house pickles, brioche

\$14

BLACKENED COD SANDWICH – pan-seared, brioche bun, lemon garlic aioli + honey siracha, lettuce, tomato, onion, pickled red onion

\$16

PULLED PORK SANDWICH – house-smoked shoulder, peach-carrot slaw, whiskey BBQ, brioche

\$15

HOUSE-SMOKED PASTRAMI – house-smoked corned beef brisket, swiss, dijon mustard, sauerkraut, onion roll

\$16

SIDES

CRISPY BRUSSELS SPROUTS – cranberries, hazelnuts, savory red-wine vinaigrette

\$8

SWEET POTATO FRIES – with a side of our maple syrup & garlic aioli

\$6

HAND-CUT FRIES – house-smoked ketchup

\$5

BROCCOLI – Fresh steamed broccoli

\$6

MAC + CHEESE – cavatappi, five- cheese sauce, cornbread crumble

\$7

CRISPY GARLIC POTATOES

\$6

MASHED POTATOES

\$6

SIDE SALAD – mixed greens, red wine vinaigrette

\$5

SWEETS

SEASONAL CHEESECAKE – Chef G's seasonal creation

\$9

DIRT WORMS – chocolate pudding, oreo crumble, & gummy worms

\$6

FLOURLESS CHOCOLATE CAKE – served with whiskey-cherry ice cream

\$8

SEASONAL COOKIES – ½ dozen homemade oven-fresh cookies. Goes great with a glass of milk

\$6

GF* - can be prepared gluten free upon request.