

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

- 🍷 **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
- GF **SOUTHWEST DIP** – seasoned ground beef, colby jack cheese, fire roasted corn, black beans, green chile, pico de gallo, corn tortilla chips \$16
- GF **DEVILED EGGS** – green onion, bacon, pickled shallots, paprika \$12
- 🍷 **BUFFALO CAULIFLOWER BITES** – garlic batter, buffalo sauce, honey, blue cheese crumbles, ranch dressing \$14
- CRISPY WINGS** – honey sriracha glaze, pickled chilis, spicy ranch \$18
- BAO BUNS** – (3) crispy pork belly, steamed buns, asian slaw, teriyaki glaze, pickled fresnos, cilantro \$16
- BARREL NACHOS** – 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

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

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

MAINS

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

- 🍷 **BUTTERNUT SQUASH GNOCCHI** – butternut squash, white wine, oil, lemon, garlic, pepper, parmesan, fennel \$20
- GF **ROASTED CHICKEN** – pan roasted airline chicken, orzo, red pepper creme sauce, broccolini, cherry tomato, red pepper, fresh herbs \$22
- LEGENDS BOWL** – mashed potatoes, fried chicken, corn, cheddar cheese, gravy \$18
- GF **WHISKEY GLAZED SALMON** – pan-seared, grilled broccolini, crispy garlic potatoes \$26
- SHRIMP + GRITS** – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers \$22
- 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

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)

CLASSIC CHEESE BURGER – grilled house-blend patty, cheddar, LTO, pickle, aioli, brioche bun + Add-Ons: Bacon Jam, Egg, Avocado, Jalapeños, Grilled Onions	\$16	NEW BOTM - ZESTY CLUCK DELUXE – Chicken house-blend patty, cheddar cheese, LTO, spicy homemade pickles, honey mustard sauce, brioche bun	\$19
BH SIGNATURE BURGER – house-blend patty, five cheese sauce, pickled fresnos, bacon jam, spring greens, tomato, and garlic aioli, pretzel bun	\$18	GRILLED CHICKEN SANDWICH – red onion, balsamic aioli, tomato jam, mozzarella, mixed green, grilled ciabatta	\$18
🍷 SPICY BLACK BEAN BURGER – black bean + quinoa, grilled onion, mixed greens, heirloom tomato, lemon aioli, avocado, sesame 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, pickles, sesame bun	\$17	FRENCH DIP SANDWICH – braised chuck roast, melted swiss, french roll, beef au jus	\$20



BRUNCH



available 11am - 4pm | saturday + sunday

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

SIDES

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

SWEETS

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