

# BARREL HOUSE

# Social

## • PRIVATE DINING •

Each Selection Serves 10-12 Guests On Average

### APPETIZERS

serves 10-12

|  |      |
|--|------|
| Ⓢ <b>CRISPY BRUSSELS SPROUTS</b> – flash fried, sriracha glazed, aged parmesan   | \$42 |
| Ⓢ <b>BUFFALO CAULIFLOWER BITES</b> – garlic batter, buffalo sauce, honey, bleu cheese crumbles, ranch dressing   | \$45 |
| GF <b>DEVEILED EGGS</b> – green onion, bacon, pickled shallots, paprika  | \$40 |
| Ⓢ <b>BAVARIAN PRETZEL BITES</b> – golden-brown pretzel served with creamy homemade cheese sauce  | \$49 |
| <b>LOADED FRIES</b> – cheddar cheese, sour cream, bacon bits, scallions  | \$45 |
| Ⓢ <b>CHEESE CURDS</b> – battered white cheddar, spicy ranch, fresh herbs   | \$40 |
| <b>CRISPY WINGS</b> – honey-sriracha glaze, pickled chilis<br>+ ranch or spicy ranch   | \$52 |
| <b>BARREL NACHOS</b> – corn tortillas chips, queso, braised chuck roast, pico de mayo, sour cream, fresh herbs<br>+ add guacamole +\$25, add jalapeños +\$20 | \$52 |
| <b>BAO BUNS</b> – crispy pork belly, steamed buns, asian slaw, teriyaki glaze, cilantro  | \$55 |

### HANDHELDS

serves 10-12

|   |      |  |      |
|---|------|--|------|
| <b>BEEF SLIDERS</b> – grilled housebound patty, LTO, pickle, aioli, bun<br>+ add cheddar or swiss +\$15           | \$64 | <b>HOT NASHVILLE SLIDERS</b> – buttermilk marinated, fried, fermented pepper hot sauce, house pickles, cabbage slaw, bun<br>+ add cheddar or swiss +\$15 | \$72 |
| <b>CHICKEN SLIDERS</b> – red onion, balsamic aioli, tomato jam, mixed greens, bun<br>+ add cheddar or swiss +\$15 | \$68 | <b>PULLED PORK SLIDERS</b> – whiskey bbq, spicy slaw, house pickle, bun  | \$68 |

### BRUNCH

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

|   |      |
|---|------|
| GF Ⓢ <b>FRUIT PLATTER</b> – seasonal fruit  | \$45 |
| Ⓢ <b>PASTRY PLATTER</b> – assorted pastries   | \$45 |
| Ⓢ <b>FRENCH TOAST</b> – classic buttered french toast, maple syrup, powdered sugar  | \$52 |
| GF Ⓢ <b>SUNRISE SCRAMBLER</b> – scrambled eggs, sweet potatoes, quinoa, sautéed spinach, bell peppers, black beans, salsa verde, cilantro<br>+ add cheddar or swiss +\$15, add sour cream +\$10, add guac +25 | \$48 |
| <b>CHICKEN + BISCUITS SLIDERS</b> – buttermilk biscuits, smothered fried chicken, sausage gravy   | \$68 |
| GF <b>SPICY SAUSAGE SCRAMBLER</b> – scrambled eggs, spicy house-made sausage, pickled peppers,<br>+ add cheddar or swiss +\$15, add sour cream +\$10, add guac +25  | \$52 |
| GF <b>BACON STRIPS</b> – drizzled with maple syrup  | \$25 |

### GREENS + BOWLS

add chicken +\$25 | serves 10-12

|  |      |
|--|------|
| Ⓢ GF <b>BH HOUSE SALAD</b> – mixed greens, goat cheese, candied pecans, dried cranberries, red onion, orange, honey vinaigrette                    | \$48 |
| Ⓢ GF <b>CHOPPED SALAD</b> – romaine, hard boiled egg, sunflower seeds, cucumber, tomato, red onion, red bell pepper, goat cheese, italian dressing | \$55 |
| <b>CAESAR SALAD</b> – romaine, sourdough croutons, aged parmesan   | \$48 |
| GF <b>SOUTHWEST CHICKEN BOWL</b> – cilantro rice, roasted corn, cherry tomatoes, black beans, avocado, peppers, onion, cilantro lime vinaigrette   | \$60 |

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

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## Social

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### MAINS

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add chicken \$25 | serves 10-12

|   |      |
|---|------|
| 🍷 <b>FIVE MAC + CHEESE</b> – aged cheddar, gouda, mozzarella, swiss, parmesan, cornbread crumble        | \$55 |
| 🍷 <b>PESTO GNOCCHI</b> – basil pesto, sautéed cherry tomatoes, aged parmesan                            | \$68 |
| GF <b>ROASTED CHICKEN</b> – pan roasted airline chicken, au jus, potatoes, seasonal veggies             | \$78 |
| <b>LEGEND'S CHICKEN</b> – mashed potatoes, fried chicken, corn, cheddar cheese, gravy                   | \$70 |
| <b>BAYOU PASTA</b> – cajun grilled shrimp, bacon, shallots, garlic, poblanos, cavatappi noodles, basil  | \$78 |
| <b>SHRIMP + GRITS</b> – creamy grits, blackened shrimp, roasted tomato, beer sauce, pickled peppers     | \$75 |
| GF <b>WHISKEY GLAZED SALMON</b> – pan-seared, whiskey drizzle, potatoes, seasonal veggies               | \$98 |
| <b>SHORT RIB PASTA</b> – braised short rib, creamy tomato sauce, garlic, thyme, rigatoni, aged parmesan | \$78 |

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### SIDES

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serves 10-12

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| 🍷 <b>SWEET POTATO FRIES</b> – cinnamon sugar                     | \$24 |
| 🍷 <b>KENNEBEC FRIES</b> – handcut, sea salt                      | \$24 |
| 🍷 <b>CRISPY POTATOES</b> – flash fried, tossed in garlic aioli   | \$25 |
| 🍷GF <b>MASHED POTATOES</b> – golden yukon potatoes, amish butter | \$25 |
| 🍷GF <b>BROCCOLINI</b> – lemon + sea salt                         | \$30 |

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### SWEETS

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serves 10-12

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| 🍷 <b>CHOCOLATE CHIP COOKIES</b> – warm baked                         | \$30 |
| 🍷 <b>FUDGE BROWNIES</b> – warm baked                                 | \$35 |
| 🍷 <b>CAKE POPS</b> – red velvet                                      | \$40 |
| 🍷 <b>LEMON BARS</b> – shortbread, lemon curd filling                 | \$35 |
| 🍷 <b>DIRT + WORMS</b> – oreo crumble, chocolate pudding, gummy worms | \$30 |

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### CONDIMENTS

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| <b>BBQ   RANCH   SALSA VERDE   SALSA ROJA   SMOKED KETCHUP   SWEET POTATO AIOLI</b> | \$10 |
| <b>SPICY RANCH   GARLIC AIOLI</b>   | \$12 |
| <b>BOURBON MAPLE SYRUP</b>  | \$12 |
| <b>JALAPEÑOS   PICO DE GAYO</b>   | \$20 |
| <b>CHEESE SAUCE</b>   | \$16 |
| <b>GUACAMOLE</b>  | \$25 |