

Served Weekdays

THE BARROW HOUSE

11am-3pm

STARTERS

VEGETABLE CORN CHOWDER 7 <i>Corn, potato, celery, carrot, sweet pepper, onion, chili powder</i> (V)	HUMMUS 11 <i>Seasonal vegetables, homemade laffia bread</i> (V+)
RUSTIC PIZZA 10 <i>Fresh mozzarella, crushed tomato, basil oil</i> (V) <i>(add prosciutto & soppressata +\$4)</i>	MAC & CHEESE 8 <i>Creamy house cheese blend</i> (V)
SEASONAL VEGETABLE FLATBREAD 11 <i>Sunchoke purée, roasted red peppers, brussel sprout leaf, hot oil, asparagus, pearl onions, shaved Parmesan</i> (V)	RIP IT & DIP IT 10 <i>Slow cooked tomatoes & peppers, garlic oil, habañero, rustic dipping bread</i> (V)
HOT WINGS 11 <i>Deep fried chicken wings, homemade hot sauce & blue cheese</i> (GF)	OYSTERS 11 <i>Seasonal oyster, cucumber pomegranate mignonette, sriracha cocktail sauce</i> (GF)
BEER-BATTERED POTATO WEDGES 10 <i>Fingerling potatoes, sliced green onion, goat cheese, grapefruit vinaigrette</i> (V)	THE FARMER'S PLATE 15 <i>Rotating meat & cheese, garden salad, rustic toast, assorted nuts, honey</i>

SALADS

Add grilled chicken +4, grilled shrimp +6

HOUSE SALAD 10 <i>Mixed greens, heirloom cherry tomatos, shaved red onion, house citrus vinaigrette</i> (V+ GF)	FARMHOUSE SALAD 12 <i>Chickpea, farrow, onion, seasonal vegetables, baby spinach, flax seed, olive oil, champagne vinegar</i> (V+)
THE GARDEN SALAD 10 <i>Mixed greens, shaved tricolor cauliflower, herbs, citrus & hot oil dressing</i> (V+ GF)	GOLDEN BEET SALAD 11 <i>Roasted beets, pearl couscous, mizuna greens, bell pepper, onion, yogurt & bee pollen</i> (V)

BURGERS & SANDWICHES

Choice of fries or salad

THE BARROW BURGER 12 <i>Custom blend beef, homemade American cheese, tomato red onion, lettuce, garlic & chive aioli on brioche</i>	ROASTED TURKEY SANDWICH 11 <i>Oven roasted turkey breast, slaw, bacon, 7 grain toast</i>
TURKEY BURGER 12 <i>Sun-dried tomato, caramelized onion, hot oil, Havarti cheese on multigrain bun</i>	PULLED PORK SANDWICH 11 <i>Slow-cooked pulled pork, house slaw, pickle, barbecue sauce, toasted brioche bun</i>
VEGGIE BURGER 11 <i>Oatmeal & barley patty, avocado & roasted red pepper spread, sprouts, garlic & chive aioli on brichoe</i> (V)	CORNED BEEF SANDWICH 12 <i>Homemade sauerkraut, Swiss cheese, spicy mustard, dressed arugula, thick-cut rye</i>
LAMB & FETA BURGER 14 <i>Feta & mint lamb patty, mizuna greens, red onion on pretzel bun</i>	CRAB GRILLED CHEESE 15 <i>Lump crabmeat, American & Havarti cheese, white toast</i>

(V) VEGETARIAN

(V+) VEGAN

(GF) GLUTEN-FREE

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

LUNCH

For the latest events, head over to

THEBARROWHOUSE.COM

