

Served Saturday & Sunday

# THE BARROW HOUSE

10am-3pm

## ENTREES

<b>SEASONAL OMELETTE</b> ..... 10 <i>See server for today's selection</i>	<b>PULLED PORK BENNY</b> ..... 13 <i>Slow-braised pork, poached egg, biscuit, hollandaise</i>
<b>VEGGIE HASH</b> ..... 10 <i>Two eggs any style, potatoes, mushrooms, pearl onions, sugar snap peas, garlic confit, cherry tomatoes, toast</i> (V)	<b>BREAKFAST PIZZA</b> ..... 11 <i>Egg, bacon, tomato, mozzarella</i>
<b>CHALLAH FRENCH TOAST</b> ..... 11 <i>Bourbon praline syrup, pecans, cinnamon dusting</i> (V)	<b>RUSTIC PIZZA</b> ..... 10 <i>Fresh mozzarella, crushed tomato, basil oil</i> (V) <i>(add prosciutto &amp; soppressata +\$4)</i>
<b>BISCUITS &amp; GRAVY</b> ..... 13 <i>Two eggs, potato, sausage gravy</i>	<b>SEASONAL FLATBREAD</b> ..... 13 <i>Celery root purée, apples, caramelized onions, Stilton blue cheese, Parmesan, currants, spiced candied pecans, flax seeds</i> (V)

## SALADS

Add grilled chicken +4, grilled shrimp +6

<b>GREEN GODDESS SALAD</b> ..... 11 <i>Olive oil tossed frisee, sliced cucumbers, shaved asparagus, green onion, pulsed wasabi peas, green goddess dressing</i> (V) (GF)	<b>FARMHOUSE SALAD</b> ..... 12 <i>Chickpea, farrow, onion, seasonal vegetables, baby spinach, flax seed, olive oil, champagne vinegar</i> (V+)
<b>THE GARDEN SALAD</b> ..... 10 <i>Mixed greens, shaved tricolor cauliflower, herbs, citrus &amp; hot oil dressing</i> (V+) (GF)	<b>GOLDEN BEET SALAD</b> ..... 11 <i>Roasted beets, pearl couscous, mizuna greens, bell pepper, onion, yogurt &amp; bee pollen</i> (V)

## BURGERS & SANDWICHES

Choice of fries or salad

<b>THE BARROW BURGER</b> ..... 13 <i>Custom blend beef, homemade American cheese, tomato, red onion, lettuce, garlic &amp; chive aioli on brioche</i>	<b>ROASTED TURKEY SANDWICH</b> ..... 11 <i>Oven roasted turkey breast, house slaw, bacon, 7 grain toast</i>
<b>TURKEY BURGER</b> ..... 12 <i>Cherry tomatoes, caramelized onion, hot oil, Havarti cheese on multigrain bun</i>	<b>PULLED PORK SANDWICH</b> ..... 12 <i>House slaw, pickle, barbecue sauce, toasted brioche bun</i>
<b>VEGGIE BURGER</b> ..... 11 <i>Oatmeal &amp; barley patty, avocado &amp; roasted red pepper spread, sprouts, garlic &amp; chive aioli on brioche</i> (V)	<b>CRAB GRILLED CHEESE</b> ..... 15 <i>Lump crabmeat, Havarti &amp; homemade American cheese, white toast</i>
<b>LAMB &amp; FETA BURGER</b> ..... 14 <i>Feta &amp; mint lamb patty, mizuna greens, red onion on pretzel bun</i>	<b>OL' SMOKEY BRISKET SAUSAGE SANDWICH</b> ..... 15 <i>Smoked Brooklyn brisket, cheddar, mustard, sauerkraut, brioche</i>
	<b>SHORT RIB HOAGIE</b> ..... 14 <i>Shredded short rib, Swiss cheese, dressed arugula, garlic french roll</i>

## COCKTAILS

<b>THE BARROW BLOODY</b> ..... 9 <i>House tomato blend, Hank's herb-infused hot sauce, American Star Ghost Chili Vodka, St. George Chili Vodka, pickled okra</i>
<b>SANTA MARIA</b> ..... 9 <i>House tomato blend, Hank's herb-infused hot sauce, Espolón Blanco Tequila, Del Maguey Vida Mezcal, lime</i>
<b>JAM &amp; JUICE</b> ..... 9 <i>Tito's Vodka, Brovo Jammy Vermouth, Nardini Amaro, fresh orange juice</i>
<b>RUBY ROSE SPRITZ</b> ..... 9 <i>Prosecco, Cocchi Rosa Americano, Cappelletti Apertivo, fresh grapefruit</i>
<b>MIMOSA</b> ..... 8 <i>Bubbles, fresh orange juice</i>

## BEVERAGES

<b>FRESH JUICE</b> ..... 5
<b>COFFEE</b> ..... 3
<b>COLD BREW</b> ..... 4
<b>TEA</b> ..... 3
<b>ESPRESSO</b> ..... 4
<b>CAPPUCCINO</b> ..... 5

- (V) VEGETARIAN
- (V+) VEGAN
- (GF) GLUTEN-FREE

\*Contains nuts

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

20% gratuity may be added to parties of 6 or more.

For the latest events, head over to  
[THEBARROWHOUSE.COM](http://THEBARROWHOUSE.COM)



# BRUNCH