

Served Weekdays

THE BARROW HOUSE

11am-3pm

STARTERS

RUSTIC PIZZA 10 <i>Fresh mozzarella, crushed tomato, basil oil</i> (V) <i>Add prosciutto & soppressata +4</i>	SEASONAL FLATBREAD 13 <i>Celery root purée, apples, caramelized onions, Stilton blue cheese, Parmesan, currants, spiced candied pecans, flax seeds</i> (V)
HOT WINGS 11 <i>Deep fried chicken wings, homemade hot sauce & blue cheese</i> (GF)	MAC & CHEESE 11 <i>Creamy house cheese blend</i> (V)
BEER-BATTERED POTATO WEDGES 10 <i>Fingerling potatoes, sliced green onion, goat cheese, grapefruit vinaigrette</i> (V)	RIP IT & DIP IT 10 <i>Slow cooked tomatoes & peppers, garlic oil, habañoero, rustic dipping bread</i> (V)
FARMER'S CHEESE 11 <i>Cow's milk cheese, fire-roasted long hots, grapes, artisanal crackers</i> (V)	THE FARMER'S PLATE 15 <i>Rotating meat & cheese, garden salad, rustic toast, assorted nuts, honey</i>

SOUPS & SALADS

Add grilled chicken +4, grilled shrimp +6

VEGETABLE CORN CHOWDER 7 <i>Corn, potato, celery, carrot, sweet pepper, onion, chili powder</i> (V) (GF)	THE GARDEN SALAD 10 <i>Mixed greens, shaved tricolor cauliflower, herbs, citrus & hot oil dressing</i> (V+) (GF)
CHICKEN NOODLE SOUP 7 <i>Pulled roasted chicken, diced vegetables, homemade stock, elbow pasta</i>	FARMHOUSE SALAD 12 <i>Chickpea, farro, onion, seasonal vegetables, baby spinach, flax seed, olive oil, champagne vinegar</i> (V+)
GREEN GODDESS SALAD 11 <i>Olive oil tossed frisee, sliced cucumbers, shaved asparagus, green onion, pulsed wasabi peas, green goddess dressing</i> (V)	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 13 <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, house slaw, bacon, 7 grain toast</i>
TURKEY BURGER 12 <i>Cherry tomatoes, caramelized onions, hot oil, Havarti cheese on multigrain bun</i>	OL' SMOKEY BRISKET SAUSAGE SANDWICH 15 <i>Double smoked Brooklyn brisket, sharp cheddar, mustard, sauerkraut, brioche</i>
VEGGIE BURGER 11 <i>Oatmeal & barley patty, avocado & roasted red pepper spread, sprouts, garlic & chive aioli on brichoe</i> (V)	CRAB GRILLED CHEESE 15 <i>Lump crabmeat, American & Havarti cheese, white toast</i>
LAMB & FETA BURGER 14 <i>Feta & mint lamb patty, mizuna greens, red onion on pretzel bun</i>	PULLED PORK SANDWICH 12 <i>Slow-cooked pulled pork, house slaw, pickle, barbecue sauce, toasted brioche bun</i>
	SHORT RIB HOAGIE 14 <i>Shredded short rib, Swiss cheese, dressed arugula, garlic, french roll</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

