

SHARE PLATES

FARMER'S CHEESE	11
<i>Cow's milk cheese, fire-roasted long hots, grapes, artisanal crackers</i> (V)	
NACHO COTTAGE FRIES	15
<i>Homemade potato chip, barbecue dry rub, cheddar cheese sauce, slow cooked pork & double smoked bacon, green onion garnish</i> (GF)	
FRIED GREEN TOMATO SLIDERS	11
<i>Kimchi, sriracha mayo, potato roll</i> (V)	
THE PLOUGHMAN'S PLATE	15
<i>Rotating meat & cheese, garden salad, rustic bread, assorted nuts, honey</i>	
PICKLED DEVEILED EGGS	7
<i>Beet-pickled eggs, tangy mustard filling</i> (V) (GF)	
CHARRED EGGPLANT DIP	10
<i>Smooth eggplant puree served w/ house made pickled vegetables & laffa bread</i> (V)	
HOT WINGS	11
<i>Deep fried chicken wings, homemade hot sauce & blue cheese</i> (GF)	
CRISPY PIG TAILS	12
<i>Sweet & sour molasses, roasted brussels sprouts, pickled onion</i> (GF)	
MUSSELS	12
<i>White wine cream sauce, fennel, rustic garlic toast</i>	
SHRIMP COCKTAIL	10
<i>Chilled shrimp marinated in spicy cocktail sauce, cucumber salad</i>	
BAVARIAN PRETZEL	12
<i>Homemade cheese sauce, honey mustard spread</i> (V)	
RUSTIC PIZZA	10
<i>Mozzarella, crushed tomato, basil oil</i> (V) <i>(Add prosciutto & soppressata +\$4)</i>	

MAINS

BARBECUE PLATTER	24
<i>Dry rub spare ribs, double smoked Brooklyn brisket sausage, barbecue pulled pork, house slaw, corn on the cob</i> (GF)	
SOUTHERN ROASTED CHICKEN	21
<i>Half roasted chicken, black eyed peas, smoked brisket sausage, sautéed collard greens, dirty rice, challots</i> (GF)	
BUTTERNUT SQUASH RISOTTO	17
<i>Arborio rice, butternut squash purée, prosciutto chips, pistachio, mascarpone cheese</i>	
"CHICKEN" FRIED DUCK	22
<i>Confit duck leg, smoked pigtail, charred corn, roasted pepper, cipollini onion, spicy sorghum glaze</i>	
GRILLED STRIPED BASS	27
<i>Braised kale, cauliflower, white beans, tomato, hot oil, zucchini mint purée</i> (GF)	
STUFFED SWEET POTATO PASTA	21
<i>Homemade pasta stuffed with sweet cherry ricotta, brown butter caramelized onions, almonds, pomegranate balsamic reduction</i> (V)	
SKIRT STEAK	26
<i>Fingerling potatoes, pomegranate seed molasses, shaved fennel</i> (GF)	
PAN-SEARED MAKO SHARK	22
<i>Thai sticky rice, leeks, roasted red pepper, honey habanero glaze</i>	
BRAISED SHORT RIB	24
<i>Wild mushroom demi, celery root purée, smoked butter collards</i> (GF)	
BUCATINI PRIMAVERA	17
<i>Cherry tomatoes, sugar snap peas, asparagus, mushroom blend, fennel, herbs, Parmesan cheese, white wine butter sauce</i> (V)	
NEW YORK STRIP STEAK	32
<i>Tomatoes, onions, peppers, worcestershire</i> (GF)	

BURGERS

Choice of fries or salad

THE BARROW	13
<i>Custom blend beef, homemade American cheese, tomato red onion, lettuce, garlic & chive aioli on brioche</i>	
LAMB & FETA	14
<i>Feta & mint lamb patty, mizuna greens, red onion on pretzel bun</i>	
THE IMPOSSIBLE BURGER*	19
<i>Smoked portabella mushrooms, caramelized onions, havarti cheese, shoestring potato crisps, chive aioli, horseradish dijonaise</i> (V)	
VEGGIE	11
<i>Black bean & barley burger, fried tortilla chips, chimichurri & cherry tomato salsa</i> (V)	

FLATBREADS & SALADS

SEASONAL FLATBREAD	13
<i>Celery root purée, apples, caramelized onions, Stilton blue cheese, Parmesan, currants, spiced candied pecans, flax seeds</i> (V)	
SHRIMP & MUSTARD PIE	12
<i>Cauliflower & whole grain mustard puree, garlic shrimp, shaved cauliflower, grape tomatoes, hot cherry peppers, shaved Parmesan cheese, dressed arugula</i>	
SHAVED KALE SALAD	13
<i>Kale, spinach, brussels sprout, red cabbage, candied walnuts, grapefruit, pink peppercorn farmers cheese, thyme vinaigrette</i> (V)	
GOLDEN BEET SALAD	11
<i>Roasted beets, pearl couscous, mizuna greens, bell pepper, onion, yogurt & bee pollen</i> (V)	

SIDES

MAC & CHEESE	11
<i>Creamy house cheese blend</i> (V)	
WILD MUSHROOMS	7
<i>Seasonal mushrooms, garlic, herbs</i> (V) (GF)	
ROOT VEGETABLES (V) (GF).....	7
<i>Brussels sprouts, golden beets, turnips, carrots, parsnips, garlic oil</i>	
COLLARD GREENS	6
<i>Smoked mushroom butter</i> (V) (GF)	
MASHED POTATOES (V) (GF).....	6
CHEESY GRITS (V) (GF).....	6
POTATOES AU GRATIN	9
<i>Potatoes baked in creamy Parmesan topped with a mixed green salad & pickled habanero grapes</i> (V)	

SOUPS

CHICKEN & BARLEY	7
<i>Pulled roasted chicken, diced vegetables, homemade stock, barley</i>	
ROASTED TOMATO BISQUE (V).....	7
<i>Brioche croutons, basil oil, maple vinegar</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.

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

For the latest events, head over to

THEBARROWHOUSE.COM  