

THE BARROW HOUSE

SHARE PLATES

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| FARMER'S CHEESE 11 |
| <i>Cow's milk cheese, fire-roasted long hots, grapes, artisan 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 DEVILED 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> |
| 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

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| BARBECUE PLATTER 24 | SPINACH RAVIOLI 18 |
| <i>Carolina gold barbecue brisket, double smoked Brooklyn sausage, barbecue pulled pork, house slaw, corn on the cob</i> (GF) | <i>Homemade pasta stuffed with ricotta, corn, onion & spinach, braised swiss chard & pickled stems, white wine butter sauce</i> (V) |
| SOUTHERN ROASTED CHICKEN 21 | SKIRT STEAK 26 |
| <i>Half roasted chicken, black eyed peas, smoked brisket sausage, sautéed collard greens, dirty rice, shallots</i> (GF) | <i>Fingerling potatoes, pomegranate seed molasses, shaved fennel</i> (GF) |
| SHRIMP RISOTTO 21 | PAN-SEARED MONKFISH 17 |
| <i>Creamy mascarpone risotto, grilled shrimp, bacon, sugar snap peas, roasted pepper coulis</i> | <i>Thai sticky rice, leeks, long hot, tomato, balsamic beurre blanc</i> |
| "CHICKEN" FRIED DUCK 22 | BRAISED SHORT RIB 24 |
| <i>Confit duck leg, smoked pigtail, charred corn, roasted pepper, cipollini onion, spicy sorghum glaze</i> | <i>Wild mushroom demi, celery root purée, smoked butter collards</i> (GF) |
| GRILLED STRIPED BASS 27 | BUCATINI PRIMAVERA 17 |
| <i>Braised kale, cauliflower, white beans, tomato, hot oil, zucchini mint purée</i> (GF) | <i>Cherry tomatoes, sugar snap peas, asparagus, mushroom blend, fennel, herbs, Parmesan cheese, white wine butter sauce</i> (V) |
| | BONE-IN RIBEYE 36 |
| | <i>18oz ribeye steak, mashed potatoes, grilled asparagus, demi glace</i> (GF) |

BURGERS

Choice of fries or salad

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

FLATBREADS & SALADS

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

SIDES

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| 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

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| 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.

Biodegradable straws available on request. #thelastplasticstraw

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

For the latest events, head over to

THEBARROWHOUSE.COM  