

SHARE PLATES

CHEESE & OLIVE BOARD	15
<i>Herb-marinated cheddar cheese curds, mixed olives, rustic bread</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	16
<i>Farmer's cheese, rotating meat, garden salad, grapes, long hot, rustic bread, assorted nuts</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>	
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, spicy 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>Carolina gold barbecue brisket, double smoked Brooklyn 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, challois</i> (GF)	
SHRIMP RISOTTO	21
<i>Creamy mascarpone risotto, grilled shrimp, bacon, sugar snap peas, roasted pepper coulis</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)	
SPINACH RAVIOLI	18
<i>Homemade pasta stuffed with ricotta, corn, onion & spinach, braised swiss chard & pickled stems, white wine butter sauce</i> (V)	
SKIRT STEAK	26
<i>Fingerling potatoes, pomegranate seed molasses, shaved fennel</i> (GF)	
PAN-SEARED MONKFISH	17
<i>Thai sticky rice, leeks, long hot, tomato, balsamic beurre blanc</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)	
BONE-IN RIBEYE	36
<i>18oz ribeye steak, mashed potatoes, grilled asparagus, demi glace</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

Add chicken +4, shrimp +6

SEASONAL FLATBREAD	13
<i>Yellow pepper & cauliflower purée, mozzarella, Parmesan, dressed spinach & arugula, flax seeds, garlic confit</i> (V)	
SHRIMP & MUSTARD PIE	12
<i>Garlic shrimp, cauliflower & whole grain mustard purée, grape tomatoes, hot peppers, shaved Parmesan, 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)	
BRUSSELS SPROUTS (V) (GF)	7
COLLARD GREENS	6
<i>Smoked mushroom butter</i> (V) (GF)	
MASHED POTATOES (V) (GF)	6
CHEESY GRITS (V) (GF)	6
SWEET POTATO SALAD	10
<i>Yukon gold & sweet potatoes, bacon, dried cranberries, maple</i>	

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  