

THE BARROW HOUSE

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 pureé 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)	
BRAISED LAMB	16
<i>Colorado lamb, San Marzano tomatoes, housemade ricotta, grilled long hot peppers, bread</i>	
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)	
MAC & CHEESE	11
<i>Creamy house cheese blend</i> (V)	

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, challots</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, cornbread waffle, 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>Yellow pepper marinade, chimichurri, cauliflower purée</i> (GF) <i>Parmesan crusted broccoli</i>	
MONKFISH OSSO BUCCO	19
<i>Black forbidden rice, leek fondue, olive oil poached cherry tomatoes, orange and tarragon gremolata</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)	
16OZ PRIME RIBEYE	36
<i>Smashed fingerling potatoes, glazed roasted carrots, charred broccoli pesto</i> (GF)	

BURGERS

Choice of fries or salad

THE BARROW	14
<i>Custom blend beef, 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>Shoestring potato, caramelized onion, vegan horseradish aioli, 9 grain bun</i> (V+)	
TURKEY	13
<i>Havarti cheese, avocado purée, jalapeno oil, dressed arugula, onion brioche</i>	

PIZZAS & FLATBREADS

RUSTIC PIZZA	10
<i>Mozzarella, crushed tomato, basil oil</i> (V) <i>(Add prosciutto & soppressata +\$4)</i>	
HUNTER'S PIE	19
<i>Farmer's cheese, strips of soppressata, pulled pork, carmelized onions, mushrooms, fresh parsley & fennel</i>	
SEASONAL FLATBREAD	13
<i>Caramelized onion, blue cheese, grapes, thyme, honey</i> (V)	
SHRIMP & MUSTARD PIE	13
<i>Garlic shrimp, cauliflower & whole grain mustard purée, grape tomatoes, hot peppers, shaved Parmesan, dressed arugula</i>	

SALADS & BOWLS

Add chicken +4, shrimp +6

SHAVED KALE SALAD	12
<i>Kale, spinach, brussels sprout, red cabbage, candied walnuts, grapefruit, pink peppercorn farmers cheese, thyme vinaigrette</i> (V) (GF)	
GOLDEN BEET SALAD	11
<i>Roasted beets, pearl couscous, mizuna greens, bell pepper, onion, yogurt & bee pollen</i> (V)	
SEASONAL GRAIN BOWL	11
<i>6 minute egg, spun beets & carrots, citrus vinaigrette, barley, flax seed, red pepper purée, micro green salad</i> (V)	

SIDES

COLLARD GREENS	8
<i>Braised with smoked turkey legs, onion, and apple cider vinegar</i> (GF)	
BRUSSELS SPROUTS	
<i>Pan roasted with pineapple molasses reduction</i> (V+) (GF)	
WILD MUSHROOMS	
<i>Roasted with garlic, thyme, and olive oil</i> (V+) (GF)	
SMASHED FINGERLING POTATOES	
<i>Garden herbs</i> (V+) (GF)	
CAULIFLOWER GRATIN	
<i>House cheese blend, caramelized onions, panko</i> (V)	
HAND CUT FRENCH FRIES	
<i>Herbs, parmesan cheese</i> (V) (GF)	

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

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Menu subject to change by direction of the chef.

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

For the latest events, head over to

THEBARROWHOUSE.COM  