

Served Saturday & Sunday

# THE BARROW HOUSE

11am-3pm

## SOUPS

- SEAFOOD CHOWDER** ..... 7 / 12  
Portuguese-style kale and potato creamy soup with assorted local dayboat fish and shrimp **GF**
- STEAK HOUSE CHILI** ..... 7 / 14  
Prime ribeye, New York strip, skirt steak, ground short rib and brisket, beans, peppers, tomatoes **GF**
- SOUP DU JOUR** ..... 5 / 10  
Seasonal soup featuring local ingredients and flavors. Ask your server for our daily selection.

## RISE AND SHINE

- CHALLAH FRENCH TOAST** ..... 12  
Maple syrup, powdered sugar, fresh berries
- TWO EGGS ANY WAY** ..... 11  
Homestyle breakfast potatoes, toast, bacon or sausage
- BISCUITS & SAWMILL GRAVY** ..... 14  
Bourbon maple sausage gravy and chives
- BANANA BREAD** ..... 11  
9 grain toast, Nutella, crunchy banana bruleé, coconut, honey
- AVOCADO TOAST** ..... 13  
Sourdough, avocado, poached egg, crispy kale chips, nori powder, Aleppo pepper
- OVERNIGHT OATS** ..... 10  
Organic rolled oats, chia seeds, coconut milk, fresh berries
- GRANOLA & GREEK YOGURT PARFAIT** ..... 8
- BREAKFAST PIZZA** ..... 11  
Bacon, tomato, mozzarella, egg

## SALADS

- KALE AND FARRO SALAD** ..... 13  
Honey-roasted sweet butternut squash, bourbon-scented golden raisins, herb and garlic goat cheese, white balsamic vinaigrette
- HEIRLOOM TOMATO SALAD** ..... 12  
Mozzarella, mixed greens, basil, Pecorino Romano, dark balsamic vinaigrette **GF**
- CHICKEN MILANESE** ..... 15  
Arugula salad, preserved tomatoes, pickled red onion, tomato vinaigrette, Pecorino Romano
- CHICKEN WALDORF SALAD** ..... 12  
Apples, grapes, walnuts, mixed greens, pickled red onions **GF**

*Add: Chicken +\$4, Shrimp +\$6, Salmon +\$8*

## BURGERS & SANDWICHES

*Choice of fries or salad*

- BARROW BURGER** ..... 15  
American cheese, lettuce, tomato, onion, chive aioli
- IMPOSSIBLE BURGER\*** ..... 19  
Vegan aioli, crispy potato nest, caramelized onion, vegan 9 grain roll
- TURDUCKEN BURGER** ..... 16  
Ground chicken and turkey, duck confit, cornbread and chorizo stuffing, cranberry aioli
- CRAB CAKE SANDWICH** ..... 16  
Arugula, kimchee aioli
- TURKEY CLUB** ..... 11  
House-roasted turkey, pepper bacon, sliced tomato, chive aioli

## COCKTAILS

- THE BARROW BLOODY** ..... 9  
House tomato blend, spices, dill Aquavit
- SANTA MARIA** ..... 9  
House tomato blend, Hank's herb-infused hot sauce, Espolón Blanco Tequila, Del Maguey Vida Mezcal, lime
- JAM & JUICE** ..... 9  
Tito's Vodka, Brovo Jammy Vermouth, Nardini Amaro, fresh orange juice
- B.O.C** ..... 9  
Prosecco, Cynar, St. Germain
- MIMOSA** ..... 8  
Bubbles, fresh orange juice
- THE MISSIONARY** ..... 9  
Amaro Ciocaró, Giffard Passion Fruit, ginger, lime

*\*Contains nuts*

## BEVERAGES

- JUICE** ..... 5
- COFFEE** ..... 3
- TEA** ..... 3
- ESPRESSO** ..... 4
- CAPPUCCINO** ..... 5
- COLD BREW** ..... 4

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

# BRUNCH

**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.*

For the latest events, visit

[THEBARROWHOUSE.COM](http://THEBARROWHOUSE.COM)  