

# THE BARROW HOUSE

## STARTERS

**OLIVES** ..... 7  
House-marinated Castelvetrano olives (GF) (V)

**MARYLAND STYLE KALE & CRAB DIP** ..... 15  
Creamy Old Bay spiced dip served with housemade potato chips (GF)

**MEDITERRANEAN DIP TRIO** ..... 12  
Red beet hummus, basil and white bean, green Za'atar spiced sesame eggplant (GF) (V)

**HOUSEMADE PICKLED VEGETABLES** ..... 12  
Chef-inspired pickled seasonal vegetables (GF) (V)

**BRAISED LAMB** ..... 16  
Colorado lamb, San Marzano tomatoes, oregano, ricotta, Italian long hot pepper

**MUSSELS** ..... 12  
Leeks, caperberries, garlic, white wine, crushed red pepper (GF)

**BAVARIAN PRETZEL** ..... 13  
Wholegrain honey mustard, pimento cheese (V)

**HOT WINGS** ..... 14  
Buffalo, Bourbon BBQ, or Canal St. Steak Sauce

**BURRATA** ..... 15  
Kabocha squash, prosciutto, endive, chervil, pecans, sea beans, preserved lemon vinaigrette (GF)

**CHEESE** ..... 1 / 7, 2 / 14, 3 / 20  
See this month's selections on the back of the menu

**MEAT** ..... 1 / 8, 2 / 15, 3 / 23  
See this month's selections on the back of the menu

## STEAKS AND CHOPS

*Steaks served with demi-glace and grilled broccoli rabe*

**SKIRT STEAK** ..... 24

**PETITE FILET 6oz.** ..... 26

**NEW YORK STRIP 12oz.** ..... 27

**PRIME RIBEYE 16oz** ..... 33

**DUROC BONE IN PORK CHOP** ..... 22  
Apple Cider Gastrique

**DRY-RUB DUSTED PORK OSSO BUCCO** ..... 29

## FINS AND FEATHERS

**1/2 ROAST CHICKEN** ..... 21  
Carrot jus (GF)

**WHOLE GRILLED BRANZINO** ..... 29  
Grilled lemon (GF)

**WILD FAROE ISLAND SALMON** ..... 28  
Roasted garlic and goat cheese spinach (GF)

**CRAB CAKES** ..... 32  
Celery root remoulade

## ENTREES

**BUTTERNUT SQUASH CARBONARA** ..... 19  
Pappardelle, miso pine nut brittle, cashew butter (V)

**LAMB RAVIOLI** ..... 21  
Black garlic and coco pasta, petit pois, oven-roasted tri-color tomatoes, mint, basil

**PASTRAMI SHORT RIB** ..... 25  
Sauerkraut, pickled mustard seed, rye spätzle, red cabbage and caraway, 999 Island remoulade

## BURGERS

*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 (V)

**TURDUCKEN BURGER** ..... 16  
Ground chicken and turkey, duck confit, cornbread and chorizo stuffing, cranberry aioli

## SIDES \$8

*Celery Root Remoulade*

*Wild Mushrooms  
Lentil Cassoulet  
Sunchoke Hash*

*Cauliflower Gratin  
Brussels Sprouts  
Smashed Fingerling Potatoes*

*Hand-cut French Fries  
Grilled Broccoli Rabe  
Glazed Carrots*

## SOUPS

**SEAFOOD CHOWDER** ..... 7 / 12  
Portuguese-style creamy kale and potato 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)

**SEASONAL SOUP** ..... 5 / 10  
Seasonal soup featuring local ingredients and flavors. Ask your server for our daily selection.

## 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, shaved Pecorino Romano, dark balsamic vinaigrette (GF) (V)

**BEET SALAD** ..... 13  
Hibiscus cashew butter, fennel, Delicata squash, fresh herbs (GF)

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

## FROM THE OVEN

**PIZZA RUSTICA** ..... 12  
San Marzano tomatoes, EVOO, fresh mozzarella (V)  
(Add prosciutto or soppressata +\$4, Both meats +\$6)

**SEASONAL FLAT BREAD** ..... 14  
Grapes, caramelized onion, blue cheese, thyme, honey (V)

**MORTADELLA STROMBOLI** ..... 15  
Pistachio pistou, mozzarella, ricotta

**DAILY DOUGH** ..... MP  
Ask your server for our daily selection.

*Seasonal • Locally Sourced*

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

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

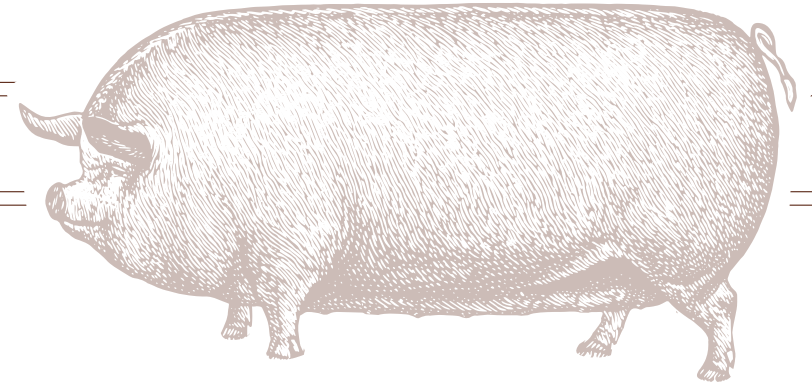
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Menu subject to change by direction of the chef.*

*For the latest events, visit*

**THEBARROWHOUSE.COM** (f) (i)



## *This Month's Selection*



### CHEESE

**MANCHEGO, LA MANCHA SPAIN DOP**

Sheep Milk, buttery and nutty, firm

**CAMEMBERT, USA**

Cows Milk, rich and creamy, soft

**PECORINO ROMANO, ROME ITALY**

Sheep milk, salty/nutty, hard

**DRUNKEN GOAT, SPAIN**

Goat milk, bathed in red wine, semi soft

**CAMBOZOLA, GERMANY**

Cows milk, soft ripened triple creme blue, soft

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### MEAT

**CREMINELLI SOPRESSATA SALAMI, USA**

**PROSCIUTTO CRUDO 16 MONTH, PARMA, ITALY**

**MORTADELLA, MILANO, ITALY**

**JAMON SERRANO 20 MONTH, SPAIN**