

THE BARROW HOUSE

SHARE PLATES

HOMEMADE CORNBREAD 3
Not-so-sweet cornbread, homemade spiced honey butter

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 TRIO 12
Basil & white bean dip, tomato bruschetta, eggplant caponata (V)

HOUSEMADE PICKLED VEGETABLES 7
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

MAC OF THE MOMENT MP
Chef's daily selection of mac and cheese

CHEESE 20
See this month's selection on the back of the menu.

MEAT 23
See this month's selection on the back of the menu.

STEAKS AND CHOPS

Steaks served with demi-glace and grilled broccoli rabe

SKIRT STEAK 24
PRIME RIBEYE 16oz 33
PETITE FILET 6oz 26
DUROC BONE IN PORK CHOP 22
Apple cider gastrique
NEW YORK STRIP 12oz 27
DRY-RUB DUSTED PORK OSSO BUCCO 29

FINS AND FEATHERS

1/2 ROAST CHICKEN 21
Carrot jus (GF)
WILD FAROE ISLAND SALMON 28
Roasted garlic & goat cheese spinach (GF)
WHOLE GRILLED BRANZINO 29
Grilled lemon (GF)
CRAB CAKES 32
Crispy polenta & house remoulade

LARGE PLATES

CHICKEN MILANESE 15
Arugula salad, perserved tomatoes, pickled red onions, tomato vinaigrette, pecorino
BLACK GARLIC CHITARRA 19 / 23
Housemade pasta, braised colorado lamb (optional) (V), oven-roasted tomatoes, petite pois, mint cocoa dusting
PASTRAMI SHORT RIB 27
Sauerkraut, pickled mustard seed, rye spatzle, red cabbage, caraway, house remoulade
BETWEEN THE BUNS
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)
BILLIONAIRES BACON BLT 17
Maple-bourbon super-thick candied bacon, tomato, mesclun greens, MORE CRISPY BACON, siracha aioli, Cuban baguette

SMALL PLATES \$8

Celery Root Gratin
Wild Mushrooms & Caramelized Onion (GF) (V)
Beans & Greens

Smoked Gouda Polenta Fries (GF) (V)
Ginger Bacon Brussel Sprouts
Crispy Herb Fingerling Potatoes

Herb & Parmesan Dusted Fries
Brown Sugar & Bourbon Rutabaga Mash (GF)
*Butter Braised Leeks** (GF) (V)

**May contain nuts.*

(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.

SOUPS

ROASTED APPLE & BUTTERNUT SQUASH SOUP 5 / 10
Garnished with fried sage and cinnamon creme (GF) (V)

STEAK HOUSE CHILI 7 / 14
Prime ribeye, New York strip, skirt steak, ground short rib and brisket, beans, peppers, tomatoes

SEASONAL SOUP MP
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)

DAILY DOUGH MP
Ask your server for our daily selection.

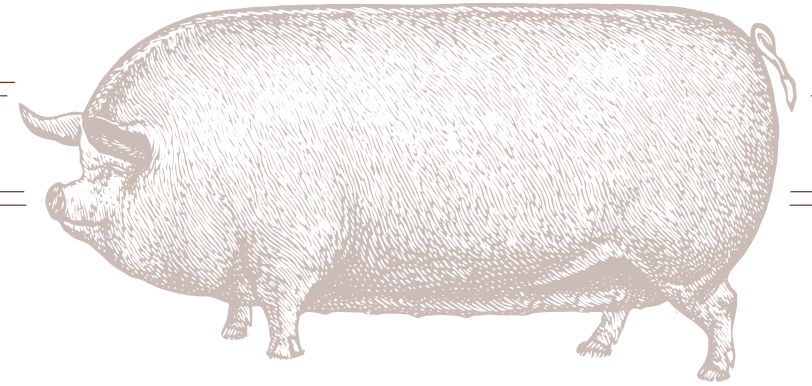
Seasonal • Locally Sourced

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

For the latest events, visit
THEBARROWHOUSE.COM (f) (i)



This Month's Selection



CHEESE

SAVILE ROW RED DRAGON CHEDDAR

Cows milk creamy cheddar with whole grain mustard seed

MIMOLETTE

Lille France, hard, cows milk, hard, aged 12months

CREMEUX DE BOURGONE

Triple creme brie, cows milk, burgundy

MEAT

CREMINELLI SOPRESSATA SALAMI, USA

PROSCIUTTO CRUDO 16 MONTH, PARMA, ITALY

JAMON SERRANO 20 MONTH, SPAIN