

# 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 hummus, tomato bruschetta, eggplant caponata (V)
- BRAISED LAMB** ..... 16  
Colorado lamb, San Marzano tomatoes, oregano, ricotta, Italian long hot pepper
- MUSSELS**..... 15  
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

Seasonal • Locally Sourced

## STEAKS AND CHOPS

- PETITE FILET 6oz.**..... 26
- NEW YORK STRIP 12oz.**..... 27
- PRIME RIBEYE 16oz** ..... 33
- DUROC BONE IN PORK CHOP**..... 22  
Apple cider gastrique

## FINS AND FEATHERS

- BUTTERMILK FRIED CHICKEN**..... 25  
Hot chili honey, house pickles, sourdough bread
- 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

*Herb & Parmesan  
Dusted Fries*

*Wild Mushrooms &  
Caramelized Onion* (GF) (V)

*Smoked Gouda  
Polenta Fries* (GF) (V)

*Ginger Bacon  
Brussel Sprouts*

*Crispy Herb  
Fingerling Potatoes* (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.*

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

## 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 (V)
- HEIRLOOM CHERRY 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) (V+)

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

*For the latest events, visit*

**THEBARROWHOUSE.COM** (f) (ig)