



Opening Week Menu

Appetizers

Bavarian Soft Pretzel	Served with house mustard and Old Jail beer cheese	\$8.00
House Cut French Fries	Add Old Bay cheese & bacon +\$2	\$5.00
Cheese and Meat Board	Please inquire about our current selection	\$15.00
Barrel House Wings	Sauces - Dutch Honey IPA hot sauce or Prig Porter BBQ	\$12.00
Shrimp Ceviche	Tostones, avocado, and egg roll chips	\$13.00
Roasted Carrot Hummus	Pepper relish and house made flatbread	\$12.00
Prig Porter BBQ Pulled Chicken Egg Roll	Pepper jack and pickled cabbage. Served with a side of Honey Sucker Pils mustard	\$11.00

Soups & Salads

Soup du Jour	Please inquire about our current selection	Price Varies
Grilled Romaine Salad	Roasted fennel, tomato, grapefruit, pickled watermelon radish, and sesame-ginger dressing	\$10.00
Spring Mix Salad	Mixed greens, strawberries, almonds, golden quinoa, lemon-marjoram vinaigrette, and shaved pecorino	\$10.00
Fried Green Tomato Caprese	Rice tempura green tomato, mozzarella, pickled watermelon radish, apricots, basil, and Berlinia Blue balsamic reduction	\$9.00
House Salad	Mixed greens, cherry tomato, cucumber, carrot, red onion, and croutons	\$8.00

Sandwiches & More

	Served with house cut french fries. Sub side salad +\$2	
Barrel House Burger	Blend of short rib and brisket burger with porter caramelized onions, pickles, sharp cheddar and Liquid Art sauce	\$14.00
Curried Chicken Salad Sandwich	Apple and jicama slaw and cilantro	\$12.00
Chickpea Salad Sandwich	Vegan aioli, sunflower seeds, lettuce, red onion, and avocado	\$10.00
Mojo Pulled Pork Panini	Red onion, cilantro, charred poblano sauce, jalapeno cheddar	\$12.00
Prosciutto Panini	Prig smoked porter caramelized onions, tomato, and fontina cheese	\$12.00
Mac & Cheese	Bourbon Barrel Barleywine house smoked brisket, roasted mushrooms	\$13.00