

BARREL HOUSE

BAINBRIDGE ST.

SNACKS

- Seasoned Popcorn-Lemon, Chilies and Smoked Sea Salt 2..
- Beer Battered Fried Pickles, Whiskey Aioli 4.
- Crispy Cracklings Trio, Lemon Aioli 3.
- Crispy Root Vegetable Skins, Black Garlic Aioli 3.
- Barrel House Pickled Vegetables 4. each
 - celeriac and cardamom*
 - butternut squash and jalapeno*
 - beets and goat cheese*
 - kohlrabi and radish*

BARREL HOUSE FRIES

- Classic with Ketchup 3.5
- Caramelized Onion & Barrel House Wiz 5.
- Barrel House Wiz, Bacon, Scallion & Onion 5.
- Mushroom Ragù, Cheddar 6.
- Eric's Hot Sauce & Blue Cheese 5.
- Pulled Pork, Sour Cream & Fresh Jalapeño 6.
- Brown Gravy, Cheese Curd & Griddled Egg 6.

SMALL PLATES

- Grilled Octopus, Persimmon & Oregano 12.
- Crispy Brussels Sprouts, Onions, Apples & Almonds 7.
- Parsnip Gnocchi, Lamb Neck Bolognese & Parmigiano-Reggiano 8.
- Mussels, Curried Beer Broth, Cilantro, Leeks & Grilled Bread 10.
- Chicken Wings, Pomegranate Glaze, Peanuts & Scallions 12.
- Lamb Liver Terrine, Roasted Grapes, Parsley & Capers 9.
- Meatballs, Skordalia, Greek Feta & Raisins 9.
- Pork Belly, Cider, Collard Greens, & Mushrooms 9.
- Crispy Calamari, Spicy Rémoulade & Celeriac 10.
- Four Cheese Mac 6.
- Soup of the Day 5.

SALADS

- Barrel House- Baby Greens, Red Onions, Cucumber, Peppers, Green Goddess Dressing 8.
- Quinoa, Avocado, Roasted Beets, Charred Carrots, Horseradish Dressing 10.
- Grilled Romaine, Artichokes, Apples, Walnuts, Cider Vinaigrette 8.
- Root Vegetable Lyonnaise- Lardon, Poached Egg, Sherry Vinaigrette 7.

SANDWICHES

- Barrel House Burger-1/2 pound Burger, Muenster Cheese, Habañero -Cucumber Relish, IPA Mustard 12.
- Purists' Burger- 1/2 pound Burger, Cheddar, Mayo, Ketchup 10.
- Falafel burger, Cucumber-Tahini Sauce & Pickled Veggies 9.
- Lamb Gyro, Ouzo Tzatziki, Lettuce & Radish 12.
- Beer Battered Cod, Tartar, Sauce, Lettuce, Onion & Pickle 11.
- House Made BBQ Pulled Pork & Cabbage Slaw 12.

ENTREES

- Pan Seared Cod, Coconut Lime Broth, Shrimp & Pancetta Hash 20.
- Roast Pork Loin, Creamed Salsify, Crimini Mushrooms & Pomegranate 19.
- Swordfish, Grapefruit-Ginger Beurre Blanc, Broccolini, Squash Purée 22.
- Country Fried Steak, Paprika Bechamel, Celeriac Gratin, Cauliflower 19.
- Pappardelle Pasta, Wild Mushroom Ragù, Fresh Horseradish 16.
- Roasted Chicken, Fennel Jus, Kohlrabi Purée 18.

BARREL HOUSE COCKTAILS

- Old Fashioned*-Bourbon, Marachino, Carpano, Cynar Bitters 13.
- Apple Manhattan*-Bourbon, Apple, Carpano, Sparkling Wine 9.
- Rob Roy*-Scotch, Sweet & Dry Vermouth, Aperol 12.
- Pear Cosmo*-Vodka, Cointreau, Pear, Fresh Lime, White Cranberry 10.
- St. Gerfashioned*-Rye, St Germain, Cynar, Orange Juice, Angostura Bitters 10.
- Hot Apple Toddy*-Rye, Apple Cider, Honey, Lemon, Spice 8.
- Collins*-Vodka, Apple Cider, Cranberry, Ginger Ale, Vanilla, Cinnamon 7.
- No Name, But Delicious*-Vodka, Chambord, Amaretto, Chocolate Liqueur, Vanilla 13.
- Spiced Rum Cocktail*-Rum, Amaretto, Vanilla, Pineapple, Lime, Ginger 10.