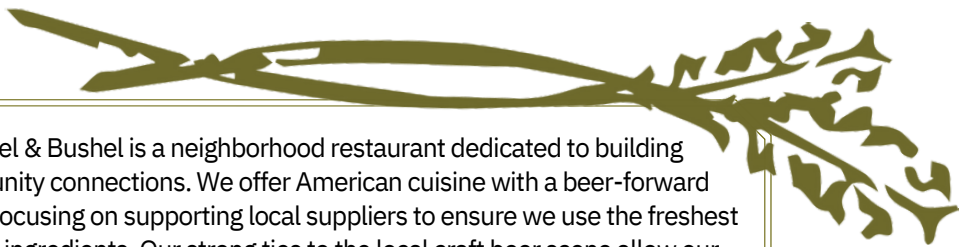


LUNCH & DINNER



Barrel & Bushel is a neighborhood restaurant dedicated to building community connections. We offer American cuisine with a beer-forward concept, focusing on supporting local suppliers to ensure we use the freshest regional ingredients. Our strong ties to the local craft beer scene allow our team to recommend the perfect food and drink pairings. Additionally, we take pride in our crafted cocktails and fine bourbons, which enhance your dining experience. Everyone is welcome at Barrel & Bushel to enjoy open-air dining, classic American fare, and a refreshing selection of spirits.

SHARE PLATES

PIMENTO DEVEILED EGGS	14
smoked bacon lardons, pimento egg salad, aleppo pepper	
72 HOUR PORK BELLY	15
amber glaze, aromatic dusting	
TRIO OF DIPS	15
baby carrots, sweet baby peppers, crusty bread choice of: pimento cheese, crunchy harissa, avocado aioli, butternut sage hummus, caramelized onion dip	
STEAK POUTINE	20
seasoned fries, cooper cheese, B&B gravy	
LEMONGRASS CHICKEN MEATBALLS	15
miso glaze, scallions	

FALAFEL LETTUCE CUPS	15
crunchy harissa, eggplant falafel, heirloom cherry tomato, cucumber, radish, smoky herb & red pepper vinaigrette	
LOADED TOTS	13
smoked cheese sauce, jalapeño mix, scallions	
JUMBO HEARTH PRETZEL	16
smoked cheese sauce & creole mustard	
CRAB DIP WITH HEARTH PRETZEL	26
cooper cheese, smoked gouda, pimento cheese, maryland lump crab	

HOT FRIED CRISPY CHICKEN SLIDERS	16
buttermilk chicken breast, B&B pickles, amber maple hot sauce, french toast brioche buns	
PUB SLIDERS*	16
grass-fed beef, cremini & stout marmalade, cooper cheese, mayo, crispy onion, brioche buns	
CIOPPINO MUSSELS	18
cannellini bean ragout, crusty bread	
CHEESE & CHARCUTERIE BOARD	20
humbolt fog, midnight moon, appalachian, soppressata, salami, B&B pickles, pickled onions everything cracker, dried cranberries, creole mustard	

SOUPS & SALADS

SMOKED CHEESE CRAB SOUP	17
maryland lump crab, avocado, bacon, blackened old bay, crusty bread	
BLT SALAD	10/16
baby kale & romaine, smoked bacon, heirloom cherry tomato, creamy goddess dressing, pecorino, crusty bread	

TEXAS CHILI	12
tender beef tips, smoked cheese sauce, cooper cheese, jalapeño mix, green onions	
MEDITERRANEAN BOWL	16
black lentil & grains, heirloom cherry tomato, cucumber, radish, baby kale, butternut sage hummus, crunchy harissa, smoky herb & red pepper vinaigrette	

ROASTED TOMATO SOUP	8
crusty bread	
WINTER CHOP SALAD	10/16
hearty greens, romaine, blood oranges, fresh cheese, pumpkin seed mix, pomegranate vinaigrette	

ADD ONS

Grilled Buttermilk Chicken Breast	10
Fried Buttermilk Chicken Breast	10
Burger Patty	10

Sliced 1855 Angus Steak*	14
Amber Maple Salmon*	16
Maryland Lump Crab Cake	26
Eggplant Falafel	8

FRESH & LOCAL

1855 BEEF • ISLAND BWOY • STRAUSS FAMILY FARMS • MARYLAND CRAB • HERITAGE FARMS • LYON BAKERY • MARY’S AIR-CHILLED CHICKEN • APEX BEE COMPANY • MARIBETH’S BAKERY BARNYARD’S BEST

BURGERS & SANDWICHES

GRASS-FED CHEESEBURGER*	18
crisp lettuce mix, sliced tomato, mayo, B&B pickles, brioche bun, seasoned fries	
choice of: cheddar, pimento or cooper cheese	
PUB MELT*	20
marble rye, cooper cheese, cremini stout marmalade, onion crisps, B&B pickles, seasoned fries	
CRUSTED GRILLED CHEESE	17
farmhouse sourdough, pimento cheese, cooper cheese, crispy pork belly, aged cheddar crust, tomato soup	
LAMB BURGER	20
ground lamb with beef brisket, crisp lettuce mix, caramelized onion spread, fresh cheese, pickled red onion, brioche bun, house chips	

ROASTED TURKEY, AVOCADO & BACON SANDWICH	17
fresh avocado, tomato, baby kale, avocado mayo, spicy pepper aioli, multigrain toast, heirloom cherry tomato & cucumber salad	
EGGPLANT FALAFEL WRAP	16
crunchy harissa, crisp lettuce, sliced tomato, pickled onions, radish, smoky herb & red pepper vinaigrette, multi-grain wrap, house chips	
FRIED CHICKEN SANDWICH	22
buttermilk chicken quarter, crisp lettuce mix, bbq buttermilk mayo, B&B pickles, B&B hot sauce, brioche bun, seasoned fries	
BLACKENED CHICKEN WRAP	17
pickled onions, crisp lettuce mix, sliced tomato, avocado mayo, mutligrain wrap, house chips	
CRAB CAKE SANDWICH	32
maryland lump crab, crisp lettuce mix, tomato, old bay remoulade, brioche bun, house chips	

SIDES

ROASTED VEGETABLES	8
baby carrots, pearl onions, celery root, radicchio	
MAC & CHEESE	10
mafalde pasta, cooper cheese, smoked gouda	
GARLIC RED POTATO MASH	8
herb boursin	

CANNELLINI BEAN RAGOUT	8
savory root vegetables, herbs	
BLACK LENTILS & GRAINS	8
basmati rice, red quinoa, black lentil	
CRISPY BRUSSELS SPROUTS	8
lemon garlic aoili	

FAVORITES

HOT FRIED CHICKEN	30
crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, buttered amber maple syrup	
HONEY LIME CHICKEN	30
airline chicken breast, crispy brussels sprouts	
CHICKEN & MUSHROOM PASTA	28
mafalde pasta, grilled chicken, cream sauce, caramelized mushrooms, pecorino cheese	

LAMB SHANK	34
rustic red wine portobello sauce, black lentils & grains, crispy onions	
BRAISED SHORT RIB	32
garlic red potato mash, roasted vegetables, B&B gravy	
AMBER MAPLE SALMON*	32
amber miso glaze, roasted vegetables, pine nuts	
BRONZINO [HALF FILET/WHOLE]	32/42
cannellini bean ragout, alepo pepper oil	
¾ LB RIBEYE STEAK DELMONICO*	40
tangy red chimi, seasoned fries	



*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. A \$0.75 SURCHARGE APPLIES TO ALL TO-GO ORDERS