

Barrel&Bushel

HAND RAISED

HAND HARVESTED

HAND CRAFTED

BREAKFAST

GREEK YOGURT & BERRIES BOWL vanilla almond granola & local honey	9
STEEL CUT OATMEAL brown sugar, golden raisins	7
EGGS ANY STYLE * cage free eggs, potatoes, choice of meat & toast	17
POWER BOWL * ancient grains, caramelized onion vinaigrette, avocado, farmer's cheese, heirloom green salad, sunny-side up egg	17
EGG WHITE FRITTATA sweet peppers, onions, spinach, mushrooms, heirloom cherry tomatoes, farmer's cheese	17
AVOCADO TOAST * avocado mayo, farmer's cheese, sunny-side up egg, heirloom green salad	15
SMOKED SALMON TOAST * dill cream cheese, pickled red onion, capers, everything bagel seasoning, heirloom green salad	18
BRAISED LAMB HASH * potatoes, peppers, onions, red wine jus, sunny-side up egg	17
CHORIZO & EGG SANDWICH * spicy pork sausage, farmer's cheese, avocado, chopped pepper aioli, sunny-side up egg, brioche bun, breakfast potatoes	16
BAKED APPLE FRENCH TOAST bourbon apple compote, vanilla streusel, caramel sauce, powdered sugar	15
PANCAKES cornmeal batter, warm amber syrup, butter add BLUEBERRIES or CHOCOLATE CHIPS for +1	15
STEAK & EGGS * angus steak, cage free eggs, breakfast potatoes	21

SIGNATURE OMELETS



served with breakfast potatoes
substitute EGG WHITES +1
additional toppings will be a charge

FARMER spinach, cherry tomatoes, sweet peppers onions, mushrooms, farmer's cheese	17
PHILLY sliced sirloin, crimini mushrooms, onions, cooper cheese	18
CRAB & AVOCADO maryland lump crab, bacon, sliced avocado, cooper cheese	25

SIDES

FRESH FRUIT BOWL melons, pineapple & strawberries	7
FRESH BERRIES BOWL blueberries, strawberries & raspberries	8
2 CAGE FREE EGGS *	6
BREAKFAST MEAT bacon, pork or chicken sausage	7
2 oz. SMOKED SALMON aged oak whiskey barrel smoked	8
FRENCH TOAST or SINGLE PANCAKE warm amber maple syrup	6
B&B BREAKFAST POTATOES seasoned salt, peppers & onions	5
TOAST country white, multigrain, or english muffin	4
BAGEL plain or everything, cream cheese	5

BEVERAGES

JUICE	4
orange, cranberry, apple, grapefruit	
LEMONADE	4
FRESH BREWED DAMMANN FRERES BLACK ICED TEA	4
<i>unsweetened</i>	
ARNOLD PALMER	4
½ lemonade, ½ unsweet tea	

COCKTAILS

full beer, wine & liquor available

BLOODY MARY	11
vodka, zing zang, olive & lime	
BLOODY MARIA	11
silver tequila, zing zang, olive & lime	
MIMOSA	11
orange juice with sparkling cava make it a CADILLAC with a grand marnier floater +2	
FRENCH 75	13
gin, lemon, simple syrup, sparkling cava	
KIR ROYLE	12
chambord, sparkling cava	
APEROL SPRITZ	11
soda & sparkling prosecco	
IRISH COFFEE	12
illy medium roast coffee, jameson irish whiskey - add bailey's irish cream +2	
TOASTY ALMOND	11
amaretto, coffee liqueur, milk add illy espresso +2	



DAMMANN FRERES HOT TEA	5
<i>earl grey, english breakfast, chamomile, citrus, carcadet nuit d'ete</i>	
REFILLABLE MEDIUM ROAST COFFEE	4
COLD BREW 12 ounce	4.75
ESPRESSO	3
CAPPUCCINO <i>espresso, steamed & frothed milk</i>	5
CAFÉ LATTE <i>espresso, steamed milk & foam</i>	5
AMERICANO <i>espresso & water</i>	4
HOT CHOCOLATE	5

*add chocolate, caramel, white chocolate,
pumpkin spice, vanilla, or hazelnut +0.75
substitute almond milk or oat milk +0.75*

Barrel & Bushel is a neighborhood restaurant focused on community. Our American cuisine & beer forward concept thrives by supporting local purveyors who supply us with the region's freshest ingredients. Our deep ties to the local craft beer scene & wide selection of drafts allow our team to suggest the best food & drink pairings in the area.

All are welcome at Barrel & Bushel to relish in open-air dining & classic American cuisine paired with refreshing spirits.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6+.
A \$0.75 SURCHARGE APPLIES TO ALL TO-GO ORDERS.
IF PAYING WITH MULTIPLE PAYMENTS, WE ARE UNABLE
TO ACCEPT MORE THAN 4 CREDIT CARDS PER TABLE.

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