

# 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	16
POWER BOWL * farro-quinoa, avocado, arugula, cherry tomato, farmer's cheese, sunflower seed blend, cucumber, sunny-side up egg, caramelized onion vinaigrette	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 cherry tomato salad	15
SMOKED SALMON TOAST * dill cream cheese, pickled red onion, capers, everything bagel seasoning, cherry tomato salad	18
BEEF CHILI HASH * cheddar blend, sweet peppers, onions, potatoes, sunny side up eggs	17
CHORIZO & EGG SANDWICH * spicy pork sausage, fresh cheese, avocado, chopped pepper aioli, sunny side up egg, brioche bun, breakfast potatoes	16
PEACH FRENCH TOAST orange mascarpone cheese, bourbon peach compote	15
PANCAKES cornmeal batter, warm amber syrup, butter add BLUEBERRIES or CHOCOLATE CHIPS for +1	14
STEAK & EGGS * angus steak, cage free eggs, B&B breakfast potatoes	20

## SIGNATURE OMELETS



served with breakfast potatoes  
*each additional topping +1*  
*substitute EGG WHITES +1*

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
2 CAGE FREE EGGS *	5
BREAKFAST MEAT bacon, pork or chicken sausage	7
2 oz. SMOKED SALMON aged oak whiskey barrel smoked	8
FRENCH TOAST warm amber maple syrup	5
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
Espresso	3
Cappuccino <i>espresso, steamed &amp; frothed milk</i>	5
Café Latte <i>espresso, steamed milk &amp; foam</i>	5
Americano <i>espresso &amp; 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*

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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.

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18% GRATUITY WILL BE ADDED TO PARTIES OF 6+.  
A \$0.50 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.