

Barrel & Bushel

HAND RAISED

HAND HARVESTED

HAND CRAFTED

AGED & CURED



Choose 3 for 16 or 5 for 24
*roasted sunflower seeds, grain mustard,
honeycomb, crusty bread*

CALABRESE SALAMI (VA)
ENGLISH STYLE BANGER SAUSAGE (MD)
NEUSKE'S SMOKED DUCK BREAST (WI)
OLLI NORCINO SALAMI (VA)
JEFF'S SELECT AGED GOUDA (MN)
SOFT RIPENED DOUBLE CREAM GREEN HILL (GA)
TOLMAN BLUE (OR)
MONOCACY ASH GOAT (MD)
CYPRESS GROVE LAMB CHOPPER AGED (CA)

SHARE PLATES

72 HOUR PORK BELLY	12
<i>maple molasses glaze</i>	
CRAB & PRETZEL DIP	24
<i>pimento cheese & j.m. clayton lump crab dip</i>	
HOT FRIED CRISPY CHICKEN SLIDERS	11
<i>buttermilk chicken, B&B pickles, amber maple syrup, B&B hot sauce, mayo, bourbon french toast</i>	
FRITOS® PIE	10
<i>texas style chili, smoked cheese sauce, cooper cheese, pickled jalapeños, green onions</i>	
PEEL & EAT BEER SHRIMP	1/2 LB 13 1 LB 24
<i>all natural gulf whites, port city optimal wit, sweet cream butter, creole spices</i>	
CHORIZO SLIDERS	12
<i>spicy pork sausage, farmers cheese, charred anaheim chili, avocado mayo, brioche buns</i>	
PUB SLIDERS*	12
<i>grass fed beef, mayo, cooper cheese, stout & onion marmalade, brioche buns</i>	
HEARTH PRETZEL	8
<i>cheese sauce & creole mustard</i>	
LITTLE PIGGY SLIDERS	12
<i>crispy pork belly, B&B pickles, chopped pepper aioli, brioche buns</i>	
B&B POUTINE	10
<i>fries, farmers cheese, chorizo sausage gravy, bacon</i>	

HEALTHY-ISH SHARE PLATES

AHI TUNA LETTUCE CUPS*	15
<i>cherry pepper aioli, avocado, cucumber, sunflower sprouts</i>	
DEVEILED EGGS	10
<i>blackened old bay</i>	
TRIO OF DIPS	12
<i>hot smoked cashew, avocado aioli, caponata pine nut, baby carrots, potato chips, crusty bread</i>	
HOT SMOKED SALMON SLIDERS	13
<i>B&B pickles, pepper aioli, brioche buns</i>	
CRAB & AVOCADO TOAST	15
<i>j.m. clayton lump crab, avocado mayo, mango salsa, cilantro, multigrain</i>	
1/3 LB 1855 ANGUS STEAK*	14
<i>seasonal vegetables, chopped pepper aioli, oregano pistou</i>	

FAVORITES

EGG WHITE SCRAMBLE	14
<i>farmers cheese, oregano pistou, heirloom cherry tomato salad</i>	
CHOPPED CHICKEN TOAST	15
<i>buttermilk chicken breast, smoked eggplant spread, avocado, multigrain, heirloom cherry tomato salad</i>	
TUNA & AVOCADO RICE BOWL*	28
<i>chopped pepper aioli, sunny side up egg, fried rice</i>	
MEATLESS MEATBALLS & BURRATA	18
<i>roasted eggplant meatballs, alta cucina tomatoes, fire roasted vegetables</i>	
GRILLED CHICKEN BOWL	18
<i>buttermilk chicken breast, risotto style cashew farro, pecorino, fire roasted vegetables</i>	
PAN SEARED JUMBO SCALLOPS	28
<i>cashew butter, hot caponata, lemon, fresh herbs, peppers, toasted pine nuts, roasted broccoli</i>	
ANGUS FLAT IRON STEAK*	26
<i>extra virgin olive oil & fire roasted vegetables</i>	
ROASTED ICELANDIC COD	25
<i>oregano pistou, sweet corn & avocado bowl</i>	

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Please notify your server if you have any food allergies
or require special food preparation and we will be happy
to accommodate your needs.

We cannot process more than 4 credit cards per check.



* May contain raw or undercooked ingredients. Consuming raw or
undercooked meats, poultry, seafood, shellfish and eggs may increase your
risk of food borne illness, especially if you have certain medical conditions.

An 18% gratuity will be included for parties of 6 or more.

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FAVORITES

¾ LB RIBEYE STEAK DELMONICO*	30
<i>smoked rub, oregano pistou, extra virgin olive oil, served with your choice of side</i>	
BABY BACK PORK RIBS 1/2 rack 18 full rack	28
<i>dry rubbed, amber molasses glaze, chipotle sauce, served with your choice of side</i>	
AMBER MAPLE SALMON*	25
<i>pine nuts & bbq spice, served with your choice of side</i>	
MARYLAND BLUE CRAB PASTA	29
<i>j.m. clayton lump crab, smoked cheese sauce, fresh mozzarella, local pasta, blackened old bay</i>	
HOT FRIED CHICKEN	18
<i>crispy buttermilk chicken quarters, bourbon french toast, B&B pickles, hot sauce, buttered amber maple syrup</i>	

SOUP & SALAD

SMOKED CHEESE CRAB SOUP	11
<i>j.m. clayton lump crab, avocado, bacon, blackened old bay, crusty bread</i>	
TEXAS STYLE CHILI	9
<i>tender beef tips, smoked cheese sauce, cooper cheese, pickled jalapeños, green onions</i>	
ROASTED TOMATO SOUP	7
<i>crusty bread</i>	
B&B SALAD	9/12
<i>gem lettuce, strawberries, tomatoes, farmers cheese, sunflower sprouts & seeds, balsamic dressing</i>	
GRILLED ROMAINE	10/13
<i>charred & chopped romaine lettuce, avocado, tomato, farmers cheese, roasted tomatillo dressing, lime, extra virgin olive oil</i>	
FARRO GRAIN BOWL	13
<i>toasted farro, fresh cheese, avocado, tomato, cucumber, radish, sunflower sprouts & seeds</i>	
HEIRLOOM CHERRY TOMATO & CUCUMBER	7/10/13
<i>tomato, cucumber, radish, sunflower sprouts & seeds, oregano pistou</i>	
TUNA & AVOCADO SALAD*	28
<i>gem lettuce, avocado, pepper aioli, ginger pistou, sunflower seeds & sprouts, coconut milk</i>	

ADD ONS

CRISPY OR GRILLED CHICKEN BREAST	6
1/4 LB LUMP CRAB SALAD	18
1/3 LB ANGUS STEAK*	10
2 JUMBO SCALLOPS	12
ROASTED COD	16
AMBER MAPLE SALMON*	16

BURGERS & SANDWICHES

ask about BEYOND BURGER, the revolutionary plant-based burger that satisfies like beef!

grilled romaine style is available for all sandwiches

GRASS FED PUB BURGER*	15
<i>stout & onion marmalade, cooper cheese, mayo, brioche bun, potato chips</i>	
PIMENTO CHEESEBURGER*	14
<i>gem lettuce, tomato, mayo, B&B pickles, brioche bun, fries</i>	
CHEESEBURGER*	14
<i>cheddar cheese, gem lettuce, tomato, mayo, B&B pickles, brioche bun, fries</i>	
MAYO GRILLED CHEESE	13
<i>cooper & pimento cheeses, brioche toast, roasted tomato soup</i>	
GRILLED CHICKEN SANDWICH	14
<i>buttermilk chicken quarter, gem lettuce, tomato, mayo, B&B pickles, brioche bun, potato chips</i>	
FRIED CHICKEN SANDWICH	14
<i>buttermilk chicken quarter, gem lettuce, buttermilk mayo, B&B pickles, brioche bun, potato chips</i>	
TOMATO & BURRATA SANDWICH	14
<i>marinated tomato, oregano pistou, sunflower seeds & sprouts, multigrain, potato chips</i>	
CRAB CLUB SANDWICH	24
<i>j.m. clayton lump crab, bacon, mayo, blackened old bay, avocado, lettuce, tomato, country white, potato chips</i>	



SIDE DISHES

MAC & CHEESE	8
<i>180-day aged cooper cheese & fresh mozzarella</i>	
SWEET CORN & AVOCADO BOWL	8
<i>fresh cheese, oregano, chopped pepper aioli</i>	
ROASTED BROCCOLI	7
<i>crushed garlic & lemon</i>	
FRIED RICE*	7
<i>jasmine rice, sunny side up egg, green onion, oregano pistou, B&B seasoning</i>	
FIRE ROASTED VEGETABLES	7
<i>artichoke, sweet peppers, asparagus, tomato</i>	
TATER TOTS	8
<i>smoked cheese sauce, pickled jalapeños, green onions</i>	

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