

# Barrel & Bushel

HAND RAISED

HAND HARVESTED

HAND CRAFTED

## STARTERS

SALMON DEVILED EGGS *	13
smoked salmon & everything bagel seasoning	
72 HOUR PORK BELLY	15
amber glaze	
TRIO OF DIPS	15
baby carrots, sweet baby peppers, crusty bread. CHOICE OF 3: roasted red pepper hummus   caramelized onion dip   avocado aioli   caponata pine nut   pimento cheese	
LOADED TOTS	10
smoked cheese sauce, jalapeño mix, scallion	
CHORIZO QUESO CHIPS	15
spicy pork sausage, smoked cheese sauce, fresh cheese, sliced scallion, house chips	
JUMBO HEARTH PRETZEL	14
smoked cheese sauce & creole mustard	
CRAB DIP WITH HEARTH PRETZEL	26
cooper cheese, smoked gouda, pimento cheese, maryland lump crab	
SLICED 1855 ANGUS STEAK *	18
charred smoked rub, oregano pistou, roasted root vegetables, chopped pepper aioli	
B&B FLATBREAD	17
gorgonzola cream, jerk chicken sausage, B&B hot honey, pickled red onion, shaved savoy kale	
HOT FRIED CRISPY CHICKEN SLIDERS	15
buttermilk chicken breast, B&B pickles, amber maple hot sauce, french toast buns	
PUB SLIDERS *	16
grass-fed beef, cremini & stout marmalade, cooper cheese, mayo, crispy onion, brioche buns	
CRAB CAKE SLIDERS	24
maryland lump crab, old bay remoulade, brioche buns	

## FRESH & LOCAL

### SUPPORT OUR FARMS & PRODUCERS

FOGGY MOUNTAIN PASTA • STRAUSS FAMILY FARMS  
1855 BEEF • ISLAND BWOY  
MARYLAND CRAB • HERITAGE FARMS  
MARY'S AIR-CHILLED CHICKEN • LYON BAKERY • APEX BEE  
COMPANY • MARIBETH'S BAKERY  
BARNYARD'S BEST • TEDDY'S FRESH BAKED

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

## SOUPS & SALADS

SMOKED CHEESE CRAB SOUP	17
maryland lump crab, avocado, bacon, blackened old bay	
TEXAS STYLE CHILI	12
tender beef tips, smoked cheese sauce, cooper cheese, jalapeño mix, green onions	
ROASTED TOMATO SOUP	8
crusty bread	
BLT SALAD	15
hearty greens, romaine lettuce, smoked bacon, heirloom cherry tomato, herb parmesan dressing, crusty bread	
GRILLED ROMAINE SALAD	14
avocado, cherry tomatoes, fresh cheese, roasted tomatillo dressing	
WARM GRAIN BOWL	16
ancient grains, heirloom cherry tomato, cucumber, sliced radish, fresh cheese, roasted red pepper hummus, caramelized onion dip, savoy kale, local apex honey vinaigrette	
HEIRLOOM CHERRY TOMATO & CUCUMBER	15
savoy kale, romaine lettuce, radish, pumpkin seed mix, oregano pistou	

## ADD ONS

GRILLED BUTTERMILK CHICKEN BREAST	7
FRIED BUTTERMILK CHICKEN BREAST	7
SLICED 1855 ANGUS STEAK *	12
AMBER MAPLE SALMON *	16
MARYLAND LUMP CRAB CAKE	25

## FAVORITES

HOT FRIED CHICKEN	26
crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, buttered amber maple syrup	
HERB ROASTED HALF CHICKEN	28
cremini mushroom marmalade, roasted root vegetables	
BRAISED LAMB SHANK	32
portobello red wine sauce, pickled red onion, ancient grains	
SHORT RIB PASTA	32
fresh local pasta, mushroom, smoked onion cream sauce, crusty bread	
AMBER MAPLE SALMON *	30
amber ale maple glaze, pine nuts, bbq spice, charred broccolini	
¾ LB RIBEYE STEAK	36
DELMONICO *	
peppercorn sauce, smoked sea salt, sweet potato wedges	
ADD MARYLAND LUMP CRAB CAKE	61

## SIDES

CHARRED BROCCOLINI	8
olive oil, fresh lemon, crispy onion	
SWEET POTATOES WEDGES	8
B&B hot honey	
ANCIENT GRAINS	9
red quinoa, basmati rice, buckwheat, caramelized onion	
ROASTED ROOT VEGETABLES	8
baby carrots, brussels sprouts, celery root, oregano pistou	
MAC & CHEESE	9
fresh local pasta, cooper cheese & smoked gouda	
SIDE BLT or HEIRLOOM CHERRY TOMATO CUCUMBER SALAD	8
TIN OF HOUSE CHIPS barrel sauce	6
TIN OF SEASONED FRIES	7

## BURGERS & SANDWICHES

*grilled romaine style is available  
substitute a beyond burger to any sandwich for \$2*

GRASS FED CHEESEBURGER *	17
crisp lettuce mix, tomato, mayo, B&B pickles, brioche bun, fries (choice of cheddar, pimento or cooper cheese)	
GRASS FED PUB BURGER *	18
cremini & stout marmalade, cooper cheese, mayo, crispy onion, brioche bun, house chips	
SHORTY ROLL	25
pulled peppercorn short rib, gorgonzola spread, crispy onions, savoy kale slaw new england roll, house chips	
LAMB BURGER	17
crisp lettuce mix, caramelized onion spread, fresh cheese, pickled red onion, brioche bun, house chips	
VEGAN BURGER	18
beyond patty, fresh avocado, tomatillo salsa, jalapeño mix, crispy onions, multigrain bun, french fries	
ROASTED TURKEY, AVOCADO & BACON SANDWICH	17
fresh avocado, tomato, savoy kale, avocado mayo, spicy pepper aioli, multigrain toast, heirloom cherry tomato and cucumber salad	
BLACKENED CHICKEN CLUB	17
buttermilk chicken breast, smoked bacon, cooper cheese, crisp lettuce mix, tomato, avocado mayo, multigrain bun, house chips	
B&B GRILLED CHEESE	17
cooper, cheddar & pimento cheeses, pulled pork belly, sourdough, roasted tomato soup	
FRIED CHICKEN SANDWICH	18
buttermilk chicken quarter, crisp lettuce mix, buttermilk mayo, B&B pickles, B&B hot sauce, brioche bun, house chips	
CRAB CAKE SANDWICH	32
maryland lump crab, crisp lettuce mix, tomato, old bay remoulade, brioche bun, house chips	



\* 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.