

Barrel & Bushel

HAND RAISED

HAND HARVESTED

HAND CRAFTED

SHARE PLATES

SALMON DEVEILED EGGS *	12
smoked salmon & everything bagel seasoning	
72 HOUR PORK BELLY	15
amber glaze	
TRIO OF DIPS	15
baby carrots, house chips, crusty bread. choice of 3: hummus/tzatziki/avocado aioli/caponata pine nuts/pimento cheese	
BEER SHRIMP	½ LB 13 1 LB 24
all natural gulf shrimp, creole spices, port city optimal wit, sweet cream butter, green onions, ciabatta	
LOADED TOTS	10
smoked cheese sauce, jalapeño mix, green onions	
JUMBO HEARTH PRETZEL	14
cheese sauce & creole mustard	
ADD CRAB DIP	24
pimento cheese & maryland lump crab	
SLICED 1855 ANGUS STEAK *	17
charred smoked rub, oregano pistou, root vegetables, chopped pepper aioli	
HOT FRIED CRISPY CHICKEN SLIDERS	14
buttermilk chicken, B&B pickles, amber maple hot sauce, french toast buns	
PUB SLIDERS *	15
grass fed beef, cremini & stout marmalade, 180-day aged cooper cheese, mayo, brioche buns	
CHORIZO SLIDERS	14
spicy pork sausage, farmer's cheese, charred anaheim chili, avocado mayo, 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
WAGON HAMMER RANCH • GREAT GREENS
ISLAND BWOY • MARYLAND CRAB • HERITAGE FARMS
B&W QUALITY GROWERS • MARY'S AIR CHILLED CHICKEN
LYON BAKERY • APEX BEE COMPANY
BARNYARD'S BEST • HOMESTEAD CREAMERY

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.

SOUP & SALAD

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	14
bacon, romaine lettuce, cherry tomatoes, basil parmesan dressing, crusty bread	
GRILLED ROMAINE SALAD	14
avocado, cherry tomatoes, farmer's cheese, roasted tomatillo dressing	
WARM GRAIN BOWL	16
ancient grains, cherry tomatoes, cucumbers, avocado, watercress, farmer's cheese, hummus, tzatziki, smoked caponata, apex honey	
BABY KALE SALAD	15
pralines, dried cranberries, parmesan cheese, local apex honey vinaigrette	

ADD ONS

CHICKEN BREAST	6
grilled or fried	
ANGUS STEAK *	10
AMBER MAPLE SALMON *	16
MARYLAND LUMP CRAB CAKE	25

FAVORITES

HOT FRIED CHICKEN	24
crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, buttered amber maple syrup	
HERB ROASTED HALF CHICKEN	26
roasted root vegetables, cremini mushroom marmalade	
BRAISED LAMB SHANK	30
garlic smashed potatoes, red wine sauce, pickled red onions	
AMBER MAPLE SALMON *	28
pine nuts, amber ale maple glaze, bbq spice, ancient grains	
¾ LB RIBEYE STEAK DELMONICO *	35
smoked sea salt, oregano pistou, roasted vegetables	
MAKE IT SURF & TURF	55
add maryland lump crab cake	
LOCAL PASTA	20
garganelle pasta, roasted root vegetables, heirloom cherry tomatoes, smoked caponata, watercress, house made tomato sauce	
ADD	26
grilled chicken breast or spicy sausage	

SIDE DISHES

ANCIENT GRAINS	8
red quinoa, wild & basmati rice, smoked caponata, lemon juice, green onions	
SMASHED POTATOES	8
red bliss potatoes, roasted garlic, green onions	
ROASTED ROOT VEGETABLES	8
sweet potatoes, parsnips, golden beets, oregano pistou	
BRUSSELS SPROUTS	8
sweet cream butter, lemon, BBQ pistachios	
MAC & CHEESE	8
cooper cheese & smoked gouda	
SIDE BLT or BABY KALE SALAD	8
SEASONED FRIES or HOUSE CHIPS	6

NOW BOOKING

HAPPY HOURS, PRIVATE DINING AND SOCIAL EVENTS

VISIT BARRELANDBUSHEL.COM FOR MORE INFORMATION

* 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.

BURGERS & SANDWICHES

*grilled romaine style is available
substitute a beyond burger to any sandwich for \$1*

GRASS FED CHEESEBURGER *	16
crisp lettuce mix, tomato, mayo, B&B pickles, brioche bun, fries (choice of cheddar, pimento or cooper cheese)	
GRASS FED PUB BURGER *	16
cremini & stout marmalade, cooper cheese, mayo, brioche bun, house chips	
CHORIZO & EGG SANDWICH *	16
spicy pork sausage, farmer's cheese, avocado, pepper aioli, sunny side up egg, brioche bun, house chips	
FRIED CHICKEN SANDWICH	17
buttermilk chicken quarter, crisp lettuce mix, buttermilk mayo, B&B pickles, B&B hot sauce, brioche bun, house chips	
B&B GRILLED CHEESE	16
cooper, cheddar & pimento cheeses, pulled pork belly, sourdough, roasted tomato soup	
ROAST BEEF SANDWICH *	17
sliced beef sirloin, pickled red onion, horseradish cream sauce, watercress, toasted brioche bun, house chips	
CRAB CAKE SANDWICH	32
maryland lump crab, crisp lettuce mix, tomato, old bay remoulade, brioche bun, house chips	
GRILLED CHICKEN CLUB	17
chicken breast, bacon, cooper cheese, crisp lettuce mix, tomato, avocado mayo, multigrain bun, house chips	
VEGAN BURGER	16
beyond burger patty, fresh avocado, tomatillo salsa, jalapeño mix, multigrain bun, house chips	



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.