HAND RAISED

HAND HARVESTED

HAND CRAFTED

SHARE PLATES

SALMON DEVILED EGGS * smoked salmon & everything bagel seasoning	12
72 HOUR PORK BELLY amber glaze	15
TRIO OF DIPS baby carrots, house chips, crusty bread. choice of 3: hummus/tzatziki/avocado aioli/caponata pine nuts/pimento cheese	15
BEER SHRIMP ½ LB 13 1 LE all natural gulf shrimp. creole spices. port city optimal wit. sweet cream butter. green onions. ciabatta	8 24
LOADED TOTS smoked cheese sauce, jalapeño mix, green onions	10
JUMBO HEARTH PRETZEL cheese sauce & creole mustard	14
ADD CRAB DIP pimento cheese & maryland lump crab	24
SLICED 1855 ANGUS STEAK * charred smoked rub, oregano pistou, root vegetables, chopped pepper aioli	17
HOT FRIED CRISPY CHICKEN SLIDERS buttermilk chicken, B&B pickles, amber maple hot sauce, french toast buns	14
PUB SLIDERS * grass fed beef. cremini & stout marmalade. 180-day aged cooper cheese. mayo. brioche buns	15
CHORIZO SLIDERS spicy pork sausage, farmer's cheese, charred anaheim chili, avocado mayo, brioche buns	14 d
CRAB CAKE SLIDERS maryland lump crab. old bay remoulade. brioche buns	24
FRESH	
SUPPORT OUR FARMS & PRODUCERS	
FOGGY MOUNTAIN PASTA • STRAUSS FAMILY FARMS WAGON HAMMER RANCH • GREAT GREENS	

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 maryland lump crab. avocado. bacon. blackened old bay	17
TEXAS STYLE CHILI tender beef tips. smoked cheese sauce. cooper cheese. jalapeño mix. green onions	12
ROASTED TOMATO SOUP crusty bread	8
BLT SALAD bacon, romaine lettuce, cherry tomatoes, basil parmesan dressing, crusty bread	14
GRILLED ROMAINE SALAD avocado, cherry tomatoes, farmer's cheese, roasted tomatillo dressing	14
WARM GRAIN BOWL ancient grains, cherry tomatoes, cucumbers, avocado, watercress, farmer's cheese, hummus, tzatziki, smoked caponata, apex honey	16
BABY KALE SALAD pralines, dried cranberries, parmesan cheese, local apex honey vinaigrette	15
ADD ONS	
CHICKEN BREAST grilled or fried	6
ANGUS STEAK *	10
AMBER MAPLE SALMON *	16
MARYLAND LUMP CRAB CAKE	25

WAGON HAMMER RANCH • GREAT GREENS

BARNYARD'S BEST • HOMESTEAD CREAMERY

LYON BAKERY • APEX BEE COMPANY

ISLAND BWOY • MARYLAND CRAB • HERITAGE FARMS B&W QUALITY GROWERS • MARY'S AIR CHILLED CHICKEN

FAVORITES

HOT FRIED CHICKEN crispy buttermilk chicken quarters. french toast. B&B pickles. hot sauce. buttered amber maple syrup	24
HERB ROASTED HALF CHICKEN roasted root vegetables, cremini mushroom marmalade	26
BRAISED LAMB SHANK garlic smashed potatoes, red wine sauce, pickled red onions	30
AMBER MAPLE SALMON * pine nuts. amber ale maple glaze. bbq spice. ancient grains	28
¾ LB RIBEYE STEAK DELMONICO * smoked sea salt. oregano pistou. roasted vegetables	35
MAKE IT SURF & TURF add maryland lump crab cake	55
LOCAL PASTA garganelle pasta, roasted root vegetables, heirloom cherry tomatoes, smoked caponata, watercress, house made tomato sauce	20
ADD grilled chicken breast or spicy sausage	26
SIDE DISHES	
ANCIENT GRAINS red quinoa, wild & basmati rice, smoked caponata, lemon juice, green onions	8
SMASHED POTATOES	8

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

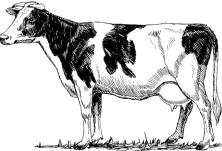
NOW BOOKING

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



 $1\,8\%$ 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.