

Barrel & Bushel

HAND RAISED

HAND HARVESTED

HAND CRAFTED

SHARE PLATES

SALMON DEVEILED 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
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, fire roasted vegetables, chopped pepper aioli	17
B&B FLATBREAD ham, onion jam, gorgonzola cheese, arugula, balsamic glaze	15
HOT FRIED CRISPY CHICKEN SLIDERS buttermilk chicken, B&B pickles, amber maple hot sauce, french toast buns	15
PUB SLIDERS * grass fed beef, cremini & stout marmalade, 180-day aged cooper cheese, mayo, brioche buns	15
CRAB CAKE SLIDERS maryland lump crab, old bay remoulade, brioche buns	24

FRESH & LOCAL

SUPPORT OUR FARMS & PRODUCERS

FOGGY MOUNTAIN PASTA • STRAUSS FAMILY FARMS
1855 BEEF • GREAT GREENS • ISLAND BWOY
MARYLAND CRAB • HERITAGE FARMS
B&W QUALITY GROWERS • 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.

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, fresh cheese, roasted tomatillo dressing	14
WARM GRAIN BOWL ancient grains, cherry tomatoes, cucumbers, sliced radish, watercress, fresh cheese, hummus, tzatziki, smoked caponata, local apex honey vinaigrette	16
HEIRLOOM CHERRY TOMATO & CUCUMBER romaine lettuce, radish, watercress, roasted sunflower seeds, oregano pistou	14

ADD ONS

GRILLED CHICKEN BREAST	6
FRIED CHICKEN BREAST	7
ANGUS STEAK *	10
AMBER MAPLE SALMON *	16
MARYLAND LUMP CRAB CAKE	25

FAVORITES

HOT FRIED CHICKEN	25
crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, buttered amber maple syrup	
HERB ROASTED HALF CHICKEN	27
fire roasted vegetables, cremini mushroom marmalade	
BRAISED LAMB SHANK	31
ancient grains, red wine sauce, pickled red onions	
AMBER MAPLE SALMON *	30
pine nuts, amber ale maple glaze, bbq spice, ancient grains	
¾ LB RIBEYE STEAK DELMONICO *	36
smoked sea salt, oregano pistou, fire roasted vegetables	
MAKE IT SURF & TURF	56
add maryland lump crab cake	
LOCAL PASTA	20
radiatori pasta, fire roasted vegetables, smoked caponata, watercress, tomato sauce	
ADD grilled chicken breast	26

SIDE DISHES

ANCIENT GRAINS	8
red quinoa, basmati rice, amaranth, smoked caponata, lemon juice, green onions	
SUCCOTASH	8
fire-roasted corn, peas, peppers, onions, spicy pepper aioli, oregano pistou, fresh cheese	
FIRE ROASTED VEGETABLES	8
asparagus, peppers, cherry tomatoes, oregano pistou, b&b seasoning	
MAC & CHEESE	8
cooper cheese & smoked gouda	
SIDE BLT or TOMATO CUCUMBER 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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BURGERS & SANDWICHES

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

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 *	17
cremini & stout marmalade, cooper cheese, mayo, brioche bun, house chips	
LAMB BURGER	17
lettuce mix, pickled red onion, tzatziki, fresh cheese, brioche bun, house chips	
VEGAN BURGER	16
beyond burger patty, fresh avocado, tomatillo salsa, jalapeño mix, multigrain bun, house chips	
ROASTED TURKEY, AVOCADO & BACON SANDWICH	17
fresh avocado, tomato, watercress, avocado mayo, spicy pepper aioli, multigrain toast, heirloom cherry tomato and cucumber salad	
GRILLED CHICKEN CLUB	17
chicken breast, bacon, cooper cheese, crisp lettuce mix, tomato, avocado mayo, multigrain bun, house chips	
B&B GRILLED CHEESE	16
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	



18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. 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.