Barrel&Bushel

HAND RAISED • HAND HARVESTED • HAND CRAFTED

SH	AR	E	LA	TES
----	----	---	----	-----

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 aio caponata pine nuts pimento cheese	15 li
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

0001 0001	
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 crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, buttered amber maple syrup	25
HERB ROASTED HALF CHICKEN fire roasted vegetables, cremini mushroom marmalade	27
BRAISED LAMB SHANK ancient grains, red wine sauce, pickled red onions	31
AMBER MAPLE SALMON * pine nuts, amber ale maple glaze, bbq spice, ancient grains	30
34 LB RIBEYE STEAK DELMONICO * smoked sea salt, oregano pistou, fire roasted vegetables	36
MAKE IT SURF & TURF add maryland lump crab cake	56
LOCAL PASTA radiatori pasta, fire roasted vegetables, smoked caponata, watercress, tomato sauce	
ADD grilled chicken breast	26
SIDE DISHES	
ANCIENT GRAINS red quinoa, basmati rice, amaranth, smoked caponata, lemon juice, green onions	8
SUCCOTASH fire-roasted corn. peas. peppers, onions. spicy pepper aioli, oregano pistou, fresh cheese	8
FIRE ROASTED VEGETABLES asparagus, peppers, cherry tomatoes, oregano pistou, b&b seasoning	8
MAC & CHEESE cooper cheese & smoked gouda	8
SIDE BLT or TOMATO CUCUMBER SALAD	8

NOW BOOKING

SEASONED FRIES or HOUSE CHIPS

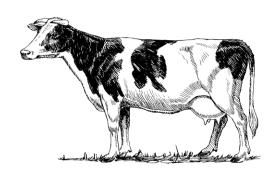
HAPPY HOURS, PRIVATE DINING AND SOCIAL EVENTS
VISIT BARRELANDBUSHEL.COM FOR MORE INFORMATION

* 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

substitute a beyond burger to any sandwich for \$2	
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	17
LAMB BURGER lettuce mix. pickled red onion. tzatziki. fresh cheese, brioche bun, house chips	17
VEGAN BURGER beyond burger patty, fresh avocado, tomatillo salsa, jalapeño mix, multigrain bun, house chips	16
ROASTED TURKEY, AVOCADO & BACON SANDWICH fresh avocado, tomato, watercress, avocado mayo, spicy pepper aioli, multigrain toast, heirloom cherry tomato and cucumber salad	17
GRILLED CHICKEN CLUB chicken breast, bacon, cooper cheese, crisp lettuce mix, tomato, avocado mayo, multigrain bun, house chips	17
B&B GRILLED CHEESE cooper, cheddar & pimento cheeses, pulled pork belly, sourdough, roasted tomato so	
FRIED CHICKEN SANDWICH buttermilk chicken quarter, crisp lettuce mix, buttermilk mayo, B&B pickles, B&B hot sauce, brioche bun, house chips	18
CRAB CAKE SANDWICH maryland lump crab, crisp lettuce mix, tomato, old bay remoulade, brioche bun,	32



house chips

6

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.