

# Barrel & Bushel

HAND RAISED

HAND HARVESTED

HAND CRAFTED

## SHARE PLATES

PIMENTO DEVILED EGGS 14  
smoked bacon lardons, pimento egg salad,  
aleppo pepper

72 HOUR PORK BELLY 15  
amber glaze, aromatic dusting

TRIO OF DIPS 15  
baby carrots, sweet baby peppers, crusty bread.  
CHOICE OF 3: jalapeño lime hummus |  
caramelized onion dip | avocado aioli |  
pimento cheese

FRIED GREEN TIN 13  
cornmeal battered green tomatoes, bbq buttermilk mayo

LOADED TOTS 11  
smoked cheese sauce, jalapeño mix, sliced 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 \* 20  
charred smoked rub, herb pistou,  
grilled vegetables, chopped pepper aioli

BBQ FLATBREAD 18  
crispy pork belly, gorgonzola crumbles,  
chipotle bbq sauce, pickled red onion, cilantro

HOT FRIED CRISPY CHICKEN SLIDERS 16  
buttermilk chicken breast, B&B pickles, amber  
maple hot sauce, french toast brioche buns

PUB SLIDERS \* 16  
grass-fed beef, cremini & stout marmalade,  
cooper cheese, mayo, crispy onion, brioche buns

PEI BEER MUSSELS 18  
fire-roasted corn & edamame, fennel, crusty bread

## FRESH & LOCAL

1855 BEEF • ISLAND BWOY • STRAUSS FAMILY FARMS  
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, crusty bread

ROASTED TOMATO SOUP 8  
crusty bread

BLT SALAD 16  
savoy kale & romaine, smoked bacon,  
heirloom cherry tomato, creamy goddess  
dressing, pecorino, crusty bread

GRILLED ROMAINE SALAD 15  
sliced avocado, heirloom cherry tomatoes,  
fresh cheese, roasted tomatillo dressing

WARM GRAIN BOWL 16  
ancient grains, heirloom cherry  
tomatoes, cucumber, sliced avocado, fresh  
cheese, jalapeño lime hummus,  
caramelized onion dip, spring greens

B&B SUMMER SALAD 16  
spring greens & romaine, golden figs,  
strawberries, candied pecans, fresh  
cheese, mint honey apex vinaigrette

## ADD ONS

GRILLED BUTTERMILK CHICKEN BREAST 7

FRIED BUTTERMILK CHICKEN BREAST 8

SLICED 1855 ANGUS STEAK \* 12

AMBER MAPLE SALMON \* 16

MARYLAND LUMP CRAB CAKE 26

## FAVORITES

HOT FRIED CHICKEN 30  
crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, buttered amber maple syrup

BBQ CHICKEN 28  
smoked half chicken, chipotle bbq, warm potato salad

CRAB CAKE ENTREE 34  
local crab cake, fire-roasted corn & edamame, shaved fennel, old bay remoulade

SHORT RIB PASTA 32  
mafalde pasta, beef short rib, roasted tomato sauce, sautéed mushrooms, pecorino cheese, crusty bread

AMBER MAPLE SALMON \* 30  
amber ale maple glaze, pine nuts, baby bok choy

¾ LB RIBEYE STEAK 36  
DELMONICO \*  
smoked sea salt, tangy red chimi, grilled vegetables

ADD MARYLAND LUMP CRAB CAKE 60

## SIDES

BABY BOK CHOY 7  
chili crisp oil, rice wine vinegar

WARM POTATO SALAD 7  
yukon golf and red potato, shaved fennel, pickled onions, creamy green goddess

FIRE ROASTED CORN & EDAMAME BOWL 10  
chili crema, fresh cheese, avocado, lime

GRILLED VEGETABLES 9  
green beans, pearl onions, artichokes, sweet baby peppers, herb pistou

MAC & CHEESE 10  
mafalde pasta, cooper cheese, smoked gouda, fresh mozzarella

HEIRLOOM CHERRY TOMATO & CUCUMBER SALAD 8  
spring mix & romaine, radish, herb pistou, white balsamic, sunflower seed mix

SIDE BLT SALAD 8

TIN OF HOUSE CHIPS barrel sauce 7

TIN OF SEASONED FRIES 7

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. A \$0.75 SURCHARGE APPLIES TO ALL TO-GO ORDERS.

## BURGERS & SANDWICHES

GRASS-FED CHEESEBURGER \* 18  
crisp lettuce mix, tomato, mayo, B&B pickles, brioche bun, fries CHOICE OF: cheddar, pimento or cooper cheese

MAKE IT HEALTHY-ISH  
GRILLED ROMAINE WRAP 19  
BEYOND BURGER PATTY 20

GRASS-FED PUB BURGER \* 18  
cremini & stout marmalade, cooper cheese, mayo, crispy onion, brioche bun, house chips

BIRRIA DIP 19  
beef birria, shredded mozzarella, pickled red onions, cilantro, birria jus, baguette roll, house chips

LAMB BURGER 20  
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 & cucumber salad

BLACKENED CHICKEN CLUB 17  
buttermilk chicken breast, smoked bacon, cooper cheese, crisp lettuce mix, tomato, avocado mayo, multigrain bun, house chips

FRIED GREEN TOMATO 17  
cornmeal battered green tomato, smoked bacon, pimento cheese, bbq buttermilk mayo, crisp lettuce mix, brioche bun, house chips

FRIED CHICKEN SANDWICH 20  
buttermilk chicken quarter, crisp lettuce mix, bbq 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.