LUNCH & DINNER

Barrel & Bushel is a neighborhood restaurant dedicated to building community connections. We offer American cuisine with a beer-forward concept, focusing on supporting local suppliers to ensure we use the freshest regional ingredients. Our strong ties to the local craft beer scene allow our team to recommend the perfect food and drink pairings. Additionally, we take pride in our crafted cocktails and fine bourbons, which enhance your dining experience. Everyone is welcome at Barrel & Bushel to enjoy open-air dining, classic American fare, and a refreshing selection of spirits.

SHARE PLATES

Pub Sliders* 16
grass-fed beef, cremini & stout marmalade, cooper cheese, mayo, crispy onions, brioche buns

B&B Chicken Lettuce Wraps 15
bourbon brown sugar glazed ground chicken, bibb lettuce cups, pear cabbage slaw, pomegranate seeds
sub tofu

Tuna Nachos* 16
chili garlic crunch, kimchi, sriracha, gochujang chili aioli, tajin wonton chips, cilantro

72 Hour Pork Belly 15
amber glaze, aromatic dusting

Loaded Tots 13
gouda & cooper cheese sauce, hot pepper mix, scallions
add shredded beef brisket +6

Jumbo Hearth Pretzel 16
gouda & cooper cheese sauce, creole mustard

Crab Dip & Hearth Pretzel 26
gouda & cooper cheese sauce, pimento cheese, maryland lump crab

Hot Fried Crispy Chicken Sliders 16
buttermilk chicken breast, B&B pickles, amber maple syrup, hot sauce, french toast brioche buns

Pimento Deviled Eggs 14
smoked bacon lardons, pimento egg salad, aleppo pepper

Trio of Dips 15
baby carrots, sweet baby peppers, crusty ciabatta
choose 3:
- pimento cheese
- goat cheese & fig marmalade
- tuscan truffle bean spread
- roasted garlic hummus
- chopped pepper aioli

SOUPS & SALADS

B&B Texas Chili 14
tender beef tips, gouda & cooper cheese sauce, hot pepper mix, green onions, crusty ciabatta

BLT Salad 10/16
romaine lettuce, bacon, heirloom cherry tomatoes, creamy oregano parmesan dressing, crusty ciabatta

Roasted Tomato Soup 8
herbs, crusty ciabatta

Seasonal Pear Salad 10/16
mixed greens, heirloom cherry tomatoes, warm bacon balsamic vinaigrette, blue cheese crumbles, crispy fried onions

Cheesy Crab Soup 17
maryland lump crab, avocado, bacon, blackened old bay, crusty ciabatta

Harvest Bowl 16
hearty grains, truffle white bean dip, goat cheese, mixed greens, cauliflower, heirloom cherry tomatoes, parmesan, balsamic vinaigrette

SALAD ADD ONS

Grilled Buttermilk Chicken Breast	10
Fried Buttermilk Chicken Breast	10
Burger Patty*	12
NY Strip Steak* 6 oz	16
Apricot Glazed Salmon*	14
Maryland Lump Crab Cake	22
Blackened Tofu	10

FRESH & LOCAL

1855 Beef • Island Bwoy • Maryland Crab • Lyon Bakery • Mary's Air-Chilled Chicken • Maribeth's Bakery • Barnyard's Best • Catoctin Creek Distillery

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RESTAURANT MANAGER: MARIN SANDERS CHEF DE CUISINE: TREVER P. TRAVIS

HANDHELDS

Grass-Fed Cheeseburger* 18
crisp lettuce mix, sliced tomatoes, mayo, B&B pickles, brioche bun, seasoned fries
choice of: cheddar, pimento, or cooper cheese

Pretzel Melt* 20
grass-fed beef patty, whole grain mustard, cremini stout marmalade, cooper cheese, onion crisp, B&B pickles, pretzel bun, seasoned fries

Fried Chicken Sandwich 22
buttermilk chicken thigh, crisp lettuce mix, bbq buttermilk mayo, B&B pickles, B&B hot sauce, brioche bun, seasoned fries

Mediterranean Chicken Wrap 17
lemon oregano chicken breast salad, cucumbers, kalamata olives, chopped romaine, sliced tomatoes, feta cheese, tzatziki, multigrain wrap, house chips

Roasted Turkey, Avocado & Bacon Sandwich 17
baby kale, sliced tomatoes, avocado mayo, chopped pepper aioli, multigrain toast, B&B side salad with balsamic vinaigrette

Beef Brisket Sandwich 20
house bbq sauce, crispy fried jalapeño, creamy horseradish, jalapeño cheddar bun, house coleslaw, house chips

Crab Cake Sandwich 32
maryland lump & jumbo crab, romaine, sliced tomatoes, old bay remoulade, brioche bun, house chips

Crispy Mushroom Wrap 17
buttermilk fried oyster mushrooms, bbq rub, B&B pickles, shredded romaine, baby kale, sliced tomatoes, local hot honey whiskey aioli, multigrain wrap, jalapeño pepper jelly, house chips

FAVORITES

Hot Fried Chicken 30
crispy buttermilk chicken thigh, french toast, B&B pickles, hot sauce, butter, amber maple syrup

Beef Brisket Dinner 30
house bbq sauce, crispy fried jalapeños, caramelized onion jam, house made corn bread, hot honey butter, coleslaw

Signature Steaks*
tangy red chimichurri, sea salt, cauliflower gratin
choice of:
6 oz NY Strip Steak 30
12 oz Ribeye Delmonico 42

Pistachio Crusted Salmon* 28
zesty tuscan beans, kale, oven-dried tomatoes, mushrooms, garlic crisps, charred lemon

Herb Marinated Lamb Chops* 38
chimichurri, crispy parmesan garlic potatoes

Wagyu Beef Bolognese 24
san marzano tomato red wine sauce, sage, parmesan, pappardelle pasta, crusty ciabatta

Charred Chicken Skewers 26
garlic parmesan chicken breast, honey brussels sprouts & cauliflower, garlic butter

SIDES

Pecan Roasted Brussels Sprouts 8
honey, cranberries, pecans

Tuscan White Beans 8
stewed cannellini beans, roasted garlic, kale, oven-dried tomatoes

Pee Wee Potatoes 8
crispy smashed potatoes with country ham & parmesan

B&B Side Salad 7
mixed greens, pomegranate seeds, pickled red onions, balsamic vinaigrette

Cauliflower Gratin 7
triple cheese sauce

Two Cornbread Muffins 5
hot honey butter

Chips, Fries, or Tots 5
shareable size +3

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PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

* 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.
AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL FOR PARTIES OF 6 OR MORE.
A $0.75 SURCHARGE APPLIES TO ALL TO-GO ITEMS.