

BARRELHOUSE

SMALL PLATES

Buffalo Cauliflower

Grit Girl cornmeal crust, celery, blue cheese - *10*

Smoked Salmon

Petite cornbread pancakes, herb cream cheese, crispy capers - *10*

State Street Sausage Plate

Local Andouille, smoked cheddar, house bbq, pickles, praline mustard - *10*

Tuna Poké Nachos

Ahi Tuna, avocado, seaweed salad, sesame seeds, wonton chips, Hawaiian sauce, spicy aioli - *13*

Crispy Confit Chicken Wings

Slow cooked in duck fat and deep fried, white bbq - *10*

Brisket Sliders

House smoked angus brisket, sesame ginger slaw, marinated cucumbers, Korean bbq, Gil's bun - *12*

Smoked Chicken Flatbread

House smoked MS chicken, white BBQ, crumbled bacon, smoked cheddar, chives - *13*

Oyster Rockefeller Flatbread

Fried gulf oysters, wilted spinach, crumbled bacon, parmesan cream - *16*

Brisket Tots

House smoked angus brisket, demi glace, parmesan cream, pimento pepper relish - *13*

Country Cuban

Braised pulled pork, country ham, fried pickles, swiss, praline mustard, Gil's Bread hoagie, house cut fries - *13*

Barrelhouse Burger

Angus beef, sharp cheddar, caramelized onion, tomato, house pickle, shredded lettuce, Barrelhouse sauce, Gil's bun, house cut fries - *13*
Corn cobb smoked bacon - *3*

Sushi Burrito

Ahi tuna, avocado, spicy aoli, seaweed salad, sticky rice, cucumber, sesame ginger glaze - *15*

LARGE PLATES

Cajun Pasta

Blackened chicken, local Andouille, pimento pepper, bucatini, parmesan cream - *16*

Joyce Farms Chicken Breast

Pecan basil pesto, roasted MS sweet potatoes, thin beans - *16*

Shrimp and Grits

Gulf shrimp, pimento cheese, Grit Girl Grits, country ham, smoked tomato cream - *17*

Stuffed Pork Chop

Andouille cornbread stuffing, Delta Blues Rice cake, greens, bourbon sorghum glaze - *20*

Steak Frites

Teres Major, demi glace, creole roasted garlic compound butter, house cut fries - *20*

Smoked Duck Breast

House smoked Maple Leaf Farms duck, roasted ms fingerling sweet potatoes, creamed kale, merlot molasses reduction - *20*

MEATBALL MENU

Choose type of meatball (5 per order)

Angus Beef
Home Place Pastures Pork
Joyce Farms Chicken

Choose type of Sauce

Classic Tomato
Parmesan Cream
Pecan Basil Pesto
9

Make It A Sub (Choose One Side) *12*

Make It A Pasta (Bucatini) *14*

SIDES

Creamed Kale

Roasted MS Sweet Potatoes

Pimento Cheese Grits

Thin Beans

Rice Grit Cake

House Cut Fries

Greens

4

SALADS

Kale Caesar

Baby kale, shaved parmesan, Gil's Bread crouton, caesar vinaigrette - *6/10*

Cobb Wedge

Crumbled bacon, chopped egg, avocado, cherry tomato, roasted pecans, onion strings, blue cheese dressing - *6/10*

Grapefruit & Greens

Spring mix, grapefruit, roasted pecans, goat cheese, grapefruit vinaigrette - *6/10*

Asian Chop

Romaine, wonton strips, edamame, sliced almonds, avocado, cucumber, toasted sesame vinaigrette - *6/10*

Add:

MS Chicken - *5*
Gulf Shrimp - *6*
Smoked Salmon - *6*
Poké Tuna - *7*
(add to any entree salad)

GM:
Ashley Dollar

Executive Chef:
Stephen Kruger

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SOCIAL HOUR MENU

3pm-6pm M-F

\$2 – Domestics		\$3 – Off Select Glasses of Wine	\$4 – Well Drinks	\$5 - Meatballs <i>(available between 4-6)</i>
Budweiser	Coors Light	Moment of Plaisir Rose \$4	Tito’s Vodka	DAILY COCKTAIL SPECIALS
Bud Light	Coors Original		Four Roses Bourbon	
Dixie Lager	Yuengling	Meiomi Chardonnay \$6	New Amsterdam Gin	
Michelob Ultra	Yuengling Light	Josh Cabernet \$5	Espolon Tequila	
Miller Lite	Yuengling Pilsner Tallboy	Line 39 Sauvignon Blanc \$5	Plantation Rum	
Miller High Life		Domaine De La Motte Pinot Noir \$4	Dewars Scotch	

PARKING AVAILABLE BEHIND BARRELHOUSE

