

# 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	
FISH CUPS	15
poached cod, cherry tomatoes, sliced radish, pistou	
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	
LEMONGRASS CHICKEN MEATBALLS	15
miso glaze, scallions	
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	

CHEESE & CHARCUTERIE BOARD	20
humbolt fog • midnight moon • appalachian • sorpesata salami • b&b pickles • pickled onions • everything cracker • golden figs • creole mustard	

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	
WARM GRAIN BOWL	16
ancient grains, heirloom cherry tomatoes, cucumber, sliced avocado, fresh cheese, jalapeño lime hummus, caramelized onion dip, spring greens	
WATERMELON GEM SALAD	16
gem lettuce, heirloom tomato, pickled red onion, radish, white balsamic, olive oil, sunflower seeds	
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	8
FRIED BUTTERMILK CHICKEN BREAST	8
SLICED 1855 ANGUS STEAK *	12
AMBER MAPLE SALMON *	16
MARYLAND LUMP CRAB CAKE	26
OVEN-ROASTED COD	16
EGGPLANT FALAFEL	8

## 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

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B&B CHEF DE CUISINE: FABIO ROJAS

## FAVORITES

HOT FRIED CHICKEN	30
crispy buttermilk chicken quarters, french toast, B&B pickles, hot sauce, buttered amber maple syrup	
HONEY LIME JERK CHICKEN	30
airline chicken breast, crispy brussels sprouts	
CRAB CAKE ENTREÉ	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	
CRISPY BRUSSELS SPROUTS	8
lemon garlic aioli	
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

## BURGERS & SANDWICHES

GRASS-FED CHEESEBURGER *	18
crisp lettuce mix, tomato, mayo, B&B pickles, brioche bun, fries CHOICE OF: cheddar, pimento or cooper cheese	
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
ground lamb with beef brisket, crisp lettuce mix, caramelized onion spread, fresh cheese, pickled red onion, brioche bun, house chips	
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 WRAP	16
pickled onions, crisp lettuce mix, sliced tomato, avocado mayo, multigrain wrap, house chips	

OPEN-FACED PITA	16
eggplant falafel, jalapeno hummus, crispy chickpeas, heirloom tomato & cucumber, sliced radish, red chimi	

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.

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