

BARREL & VINE



CHARCUTERIE & CHEESE BOARD

26

Preserves, apples, cornichons, candied nuts, crackers, olives AND your choice of 5 selections from the meats and cheeses below.

MEATS:

- PROSCIUTTO DI PARMA - Italy
- HOT SOPRESSATA - Mastro, Ontario
- LANDJAEGER- Nueske's, Wisconsin
- ROSEMARY HAM - Fra'Mani, California
- SPANISH CHORIZO - Bunckhorst, Spain
- COLD SMOKED SALMON - Atlantic
- SUMMER SAUSAGE - Nueske's Wisconsin



CHEESES:

- BRIE - Lorraine, France, Cow
- GRUYERE - Emmi Rosse, Wisconsin, Cow
- WHITE CHEDDAR - Hook's 4 Year, Wisconsin, Cow
- GORGONZOLA - Dolcina, Sartori, Wisconsin, Cow
- GOAT - Laura Chenel, California, Goat
- MANCHEGO - Spain, Sheep
- VINTAGE VAN GOGH GOUDA - Emmi Roth, Wisconsin, Cow

STARTERS

SLOW ROASTED TOMATO BRUSCHETTA
Grilled sourdough bread, goat cheese blend, fresh basil, balsamic glaze & olive oil

IMPORTED BURRATA
Homemade arugula-basil pesto, balsami glaze, infused aleppo pepper E.V.O.O., grilled sourdough bread

CRAB CAKES
Pretzel crusted lump crab meat, succotash, cajun cream sauce

CRISPY CALAMARI GF
Sweet chili dynamite sauce, cocktail sauce, lemon zest, parmesan

GRILLED SPANISH OCTOPUS GF
Tapas-style patatas bravas, chimichurri sauce

B&V HAND-ROLLED PIEROGI
Sauerkraut & Mushroom *OR*
Potato & Cheese with onions and bacon

MANGO AVOCADO SHRIMP CEVICHE GF
Citrus marinated, fresh tomato, shallots, crispy tostada

B&V BRUSSELS SPROUT GF
Zesty Yuzu, honey sauce, lemon wedge

AHI TUNA
Sesame seed crusted, lightly pan seared sushi grade fresh sliced tuna, brussel sprout-avocado slaw, Yum Yum sauce

BRIE & FIG CROSTINI
Creamy mascarpone cheese, citrus honey drizzle

SOUPS

FRENCH ONION SOUP

SOUP OF THE DAY

ACCOMPANIMENTS

GARLIC MASHED POTATOES

GRILLED ASPARAGUS

SAFFRON POTATO WEDGES

TRUFFLE FRIES

CHIMICHURRI FRIES

SAUTEED CAULIFLOWER RICE

BRUSSELS SPROUT

GF =Gluten-free

Gluten free buns and pasta available upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*A 20% gratuity will be automatically applied to parties of 8 or more guests

FROM THE FIELD

16 **TIJUANA'S BEST** half full
Fresh romaine, parmigiano-reggiano, garlic croutons, original caesar dressing 8 12

14 **THE CHOPPED** GF half full
Fresh romaine lettuce, tomatoes, scallions, bacon bits, gorgonzola cheese, egg, ranch dressing 9 15

24 **POPPIES & QUINOA** GF half full
Spring mix, romaine, apples, berries, nuts, poppy seed vinaigrette 9 15

18 **MEDITERRANEAN ROMAINE** GF 14
Feta cheese, olives, chickpeas, tomatoes, cucumbers, summer sausage, lemon vinaigrette

20 **BURRATA & PROSCIUTTO** 19
Mesclun greens, roasted plum tomatoes, grilled sourdough, pesto sauce, balsamic glaze

15 ***ADD TO ANY SALAD** :
Chicken: 6 Steak: 9 Shrimp: 8 Tuna: 12

16 **PORTOBELLO STACK** GF 26
Pan seared, balsamic marinated mushroom, cauliflower rice, chimichurri sauce, grilled zucchini

12 **HANDHELDS**
Served with fries. Substitute truffle or chimichurri fries for \$2.

17 **BARREL'S PUB BURGER**
½-pound charbroiled burger patty, lettuce, tomato, pickles, caramelized onions, chimichurri aioli, choice of cheese, brioche bun

22 **TRIPLE "B"**
Charbroiled bison patty, smoked bacon, blue cheese crumbles, caramelized onions, zesty pickles, black shallot sauce

16 **90 MILES TO CUBA**
Slow roasted pork shoulder, black forest ham, swiss cheese, pickles, mustard, Telera bread

17 **SOUTHERN CHICKEN SANDWICH**
Grilled cajun marinated chicken breast, pepper jack cheese, avocado spread, bacon, lettuce, tomato, pickles, chipotle crema, brioche bun

23 **RIBEYE STEAK SANDWICH**
Herb marinated 8oz steak, roasted peppers, caramelized onions, cheddar cheese, arugula, sunny side up egg, Telera bread, chimichurri fries

MAINS

FILET MIGNON GF 50
Pan-seared 8oz filet, garlic mashed potatoes, grilled asparagus, cabernet demi sauce

GRILLED RIBEYE STEAK GF 52
Grilled 16oz ribeye, saffron potato wedges, grilled asparagus, bourbon peppercorn sauce

STEAK FRITES GF 45
Grilled 14oz NY strip, seasoned curly fries, red wine sauce, truffle aioli

CHURRASCO GF 34
Grilled 10oz hanger steak, Argentinian chimichurri sauce, seasoned curly fries

ANGLER DREAM CATCH MKT
Daily selection from the fish market

STUFFED PORK CHOP GF 28
Smoked gouda cheese, saffron potato wedges, chimichurri sauce

LAMB SHANK GF 45
Braised, garlic mashed potatoes, seasonal vegetables, braised red wine sauce

BRAISED BEEF SHORT RIB GF 32
Garlic mashed potatoes, crispy leeks, red wine braising jus

PAN-SEARED DUCK BREAST GF 36
Smoked pork belly lardons, garlic mashed potatoes brussels sprout, dark cherry demi

PESTO SHRIMP RISOTTO GF 30
Jumbo shrimp, creamy pesto sauce, parmigiano-reggiano cheese, crispy leeks

BARREL'S CARBONARA 30
Shrimp, chicken, bacon, red peppers & onions, bucatini pasta, creamy parmesan sauce

SHORT RIB BOLOGNESE 30
Creamy tomato sauce, pappardelle pasta

CHICKEN PAPRIKASH 28
Braised bone in chicken breast, creamy smoked paprika tomato sauce, crispy potato dumplings, sour cream

B&V JAMBALAYA 30
Sauteed shrimp, andouille sausage, black forest ham, chicken, cajun tomato sauce, orzo pasta

BLACK SEA ALFREDO 35
Sauteed bay scallops, jumbo shrimp, grilled octopus, infused squid ink fettuccini pasta, roasted red pepper