

# THE BARREL FACTORY KITCHEN

## STARTERS

### Eggrolls 2 for \$8 / 4 for \$15

- Beef on Weck with Horseradish Cream
- Chef's Feature

### Dumplings (3) \$8

Stuffed Pepper  
Chef's Feature

### Barrel Factory Sampler \$18

2 Beef on Weck Eggrolls  
2 Stuffed Pepper Dumplings (V)  
2 Munchie Manz Chicken Sliders

### Flat Bread Pizza \$9

Fig & Goat Cheese (V)  
Margherita (V)

### Shrimp po'Boy Sliders (2) \$12

Corn Battered Shrimp with Lettuce,  
Tomato, Red Onion & House Remoulade

### Mac & Cheese Fries \$12

Crispy Fries, Layered with Creamy Mac &  
Cheese & Topped with Roasted Peppers,  
Smoked Bacon, Chives, Sour Cream &  
Avocado Aioli.

### Kimchi & Shrimp Cocktail \$22

Colossal Shrimp, Grilled & Chilled  
Korean BBQ Dipping Sauce

### Scallops Rockefeller (3) \$22

Pan Seared Scallops with Spinach Butter  
& Toasted Lemon Scented Breadcrumbs

### Wings 5 for \$10 / 10 for \$18

Crispy Wings Served with House Made Bleu  
Cheese & Celery  
Try our Boozleberry Sauce or Classic Buffalo  
Sauces in Hot, Medium or Mild  
If You Dare, Try Chef's 911 Dry Rubbed Wings!

## HANDHELDS

All Sandwiches Served with  
Handcut Fries or Dinner Salad

### BF Burger \$15

Half Pound Burger of Ground Short Rib &  
Brisket Char-Grilled To Order. Served  
with Lettuce, Tomato & Red Onion  
Add Bleu Cheese or Provolone \$.75

### Whiskey Brisket Sandwich \$17

OFW Whiskey Braised Brisket & Whiskey  
Au Jus on a Brioche Bun with Spicy  
Purple Horseradish Coleslaw

### Munchie Manz Fried Chicken Sandwich \$17

Hand Breaded Fried Chicken Breast &  
Coleslaw & Topped with Chef's Secret  
Spicy Chipotle Sauce

### Buffalo Veggie Burger (Vg) \$14

Veggie Burger Tossed in Buffalo Wing  
Sauce with Lettuce, Tomato & Red Onion.  
Topped with Vegan Bleu Cheese Dressing

### BF Beer Cheese Bacon Burger \$17

Half Pound Burger of Ground Short Rib &  
Brisket Char-Grilled To Order. Served  
with Boozleberry Bacon Jam, Beer  
Cheese & Whiskey Mustard on a Pretzel  
Bun

## SIDES

### Hand Cut French Fries \$6

### Dinner Salad \$5

### Vegetable \$8

### Potato Du Jour \$6

### Coleslaw \$4

### Collard Greens \$6

### Mac & Cheese (V) \$8

Creamy Four Cheese Sauce Tossed with  
Elbow Macaroni

## SALADS

### Greek Salad \$14

Mixed Greens, Tomatoes, Red Onions,  
Kalamata Olives, Cucumber, Pepperoncini  
& Feta Cheese with Greek Dressing

### Caesar Salad \$14

Chopped Romain, Shaved Parmesean  
Cheese & Seasoned House Made  
Breadcrumbs Tossed In our Caesar  
Dressing

### Barrel Factory House Salad \$7

Mixed Greens Topped with Vegetable  
Compote with Lemon Basil Vinaigrette,  
Seasoned Breadcrumbs & Toasted Pepitas  
Add: Grilled Chicken \$6, Steak \$9, Tofu \$4  
Shrimp (5) \$11 or Salmon \$12

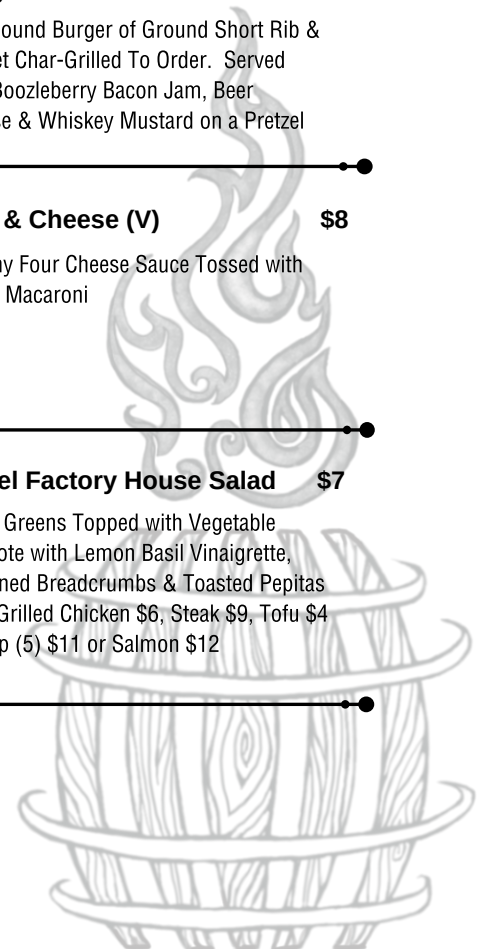
## SOUPS

### French Onion (V) \$8

Caramelized Sweet Onions Roasted  
Vegetable Broth & Seasoned Crouton  
with Melted Gruyère  
Also Available with Vegan Cheese

### Soup Of The Day \$6

Home Made Daily



# DINNERS

All Entrees Served with Dinner Salad, Fresh Vegetable, Potato/Rice & Rolls with Butter Served after 4pm

**Spectacular Barrel Factory Pork Chop (10 oz) \$24**

Bone In Frenched Loin Chop Bacon & Butter Poached, then Char Grilled & Topped with Boozleberry Jam. Best Porkchop we've ever had!

**Munchie Manz Fried Chicken Dinner \$22**

Chef's Special Southern Fried Half Chicken, Classic Collard Greens, Fresh Corn Bread and Creamy Mac & Cheese

**Chicken Saltimbocca \$24**

Sautéed Chicken Breast with Fresh Sage & Lemon. Wrapped in Prosciutto

**Barrel Factory Picatta (GF) \$24**

Pan Seared with our Grain Canyon Vodka Brown Butter, Lemon Capers & Fresh Parsley  
Choose: Chicken or White Fish \$24  
Cauliflower Steak \$17 (V)

**Grilled Vegetable Strudel \$17**

Flakey Pastry Layered with Grilled Vegetables & Sage, and Cream Cheese. Served with a Maple Whiskey Reduction, Fresh Greens & Toasted Pecans

**Smoked & Seared Salmon \$19**

Creole Fillet of Atlantic Salmon Cold Smoked & Pan Searred. Served with a Dirty Rice Stuffed Tomato

**Vodka Pasta \$20**

Pappardelle Noodles & House Made Red Sauce, with Your Choice of Grilled Chicken, House Made Meatballs or Chef's Veggie Meatballs (V)

**Chicken Cordon Buffalo \$24**

Chicken Breast Stuffed with Bleu Cheese, Wrapped in a Crispy Pastry & Covered with Spicy Buffalo Sauce

**Flat Iron Steak \$32**

Coffee Rubbed & Pan Seared to Perfection. Topped with Sautéed Wild Mushrooms.

**Buffalo Beef on Weck Wellington \$35**

Filet of Beef Wrapped in Prosciutto, On Top of a Mushroom Duxelles & Wrapped in a Crispy Pastry Topped with Caraway Seeds & Coarse Salt. Served with Creamy Horseradish Sauce.

**Mediterranean Shrimp & Scallop Pasta \$29**

Shrimp, Sea Scallops, Artichoke Hearts, Kalamata Olives, Garlic, Fresh Tomatoes & Feta Cheese. Tossed with Orzo

**Factory Fish Fry \$19**

(Available Fridays Only)

IPA Beer Battered Cod, Crisp Fries, Coleslaw & Red Pepper Ranch CousCous

Served with Gin & Tonic Tartar Sauce

# DESSERTS

**Apple Pie Eggroll \$9**

Fresh Tart Apples Wrapped in a Crispy Shell, Tossed in Cinnamon Sugar and Topped with Vanilla Ice Cream

**Crème Brule \$9**

Classic Preparation, Fresh Cream, Eggs & Madagascar Vanilla. Served in a Canning Jar That You Can Take Home & Save For Later!

**Pot Au Chocolat \$9**

Decadent Chocolate, Heavier Than Mousse, a Silky Texture of Creamy Chocolate Heaven Served with a Spot of Whipped Cream.

Served in a Canning Jar That You Can Take Home & Save For Later!

Check our Cocktail Menu for Nightcaps, Coffee & Teas  
We Also Offer a 32oz pot of Tea For a Table To Share.  
Without Liquor, \$14 / With Liquor \$20

(V) Vegetarian (GF) Gluten Free (Vg) Vegan