

est. 2014

barrel

scratch kitchen
+ whiskey

sandwiches

all served with a side of house made chips

- egg & cheese biscuit** \$12
house-made biscuit,, fried egg, american cheese
- bacon & egg biscuit** \$15
smoked bacon, fried egg, american cheese
- fried chicken sandwich** \$18
fontal cheese, chipotle mayo, lettuce, pickles
- honey butter chicken biscuit** \$16
fried chicken thigh, honey butter, home-made biscuit

entrées

- shrimp & grits** \$22
grit cakes, calabrian sausage, garlic, piquillo peppers
- omelette** \$15
benton ham, gruyere cheese, herbs, toast & side greens
- steak & eggs** \$22
4 oz skirt steak, chimichurri, 2 eggs,
potato hash, creole hollandaise
- walfer's waffle** \$14
bourbon whipped cream, apple compote, basil candy
- andouille breakfast** \$15
cajun sausage, garlic eggs, mustard, chimichurri, toast
- chicken and waffles** \$21
two fried chicken thighs, ½ waffle, maple syrup
- brunchy fried rice** \$15
asian-style fried rice, confit chicken, fried egg

sides

- fried chicken thigh** \$8
½ waffle \$5
- full waffle** \$9
- two eggs** \$5
- toast** \$2
- bacon** \$6
- potato hash with peppers & onions** \$11

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

seasonal special

crab cake benny \$18

one house-made crab cake,
poached egg,
butter toast, creolaise

brunch specials

carbonara \$21

homemade tagliatelle, 18 month
cured prosciutto,
panko crusted 5/10 egg

french toast \$19

deep fried french toast,
bananas foster, vanilla ice cream,
roasted pecans

breakfast burrito \$17

pork carnitas, scrambled eggs,
black beans, grilled onions & peppers,
salsa verde, crema

bottomless bubbles

bottomless boozy brunch \$26/per person

comes with: bottles of bubbles,
orange juice, cranberry juice,
seasonal syrup

one person for 90 minutes
20% gratuity included

regular mimosa \$10

****we use peanut oil in our fryers****

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bloodies

our bloody \$13

vodka & house made mix

just a little baby \$7

our house made bloody in half the size, so cute

oh she's spicy \$13

vodka & hellfire bitters

my maria \$13

jalapeno-infused tequila & a splash of lime juice

happy meals \$13

(a shot, a beer & a toy)

1 bourbon, 1 toy, 1 beer

bud & bourbon

here comes the hopstepper

dc brau joint resolution ipa & rum

tickle me picklish

bud light & rye & pickle juice

jameson & the giant peach

high noon peach seltzer & jameson

vermont maple oink fashioned \$15

barrel's whistlepig cask strength rye, maple, bitters

cocktails \$14

milk punch

bourbon, brandy, lemon, spices, vanilla, clarified milk

rum forest, rum!

thrasher's & meyers rums, pomegranate, orange, lemon

lavender fields forever

filibuster barrel select bourbon, benedictine, lavender

basic b latte

wheatley, grind espresso liqueur, pumpkin spice whip

grapes - red & pink

lyle thomas *pinot noir* \$15

donati cabernet \$16

terre des chardons cotes du rhone \$15

onx indie rosé \$14

drafts

goose island IPA \$7

ipa - 5.9%

hopfheiser old time lager \$6

lager - 4.5%

evolution lucky 7 \$8

porter - 5.8%

black flag k kapowski \$8

amber - 4.8%

great divide velvet yeti \$9

nitro stout - 5.0%

port city optimal wit \$8

wheat beer - 4.9%

atlas \$8

bullpen pilsner

pilsner - 4.9%

sloop juicier bomb \$10

double ipa - 8.0%

bold rock orchard frost \$8

hard cider - 5%

silver branch \$9

gnome for the holidays

saison - 7.6%

black flag sun run \$9

hazy ipa - 7.0%

aslin totally cannon

fruited sour - 5.0%

right proper raised by wolves \$8

american pale ale - 5.0%

solace griswold's winterbock \$8

doppelbock - 8.2%

grapes - white & bubbles

giuliano pinot grigio \$12

sophie bertin sauvignon blanc \$15

franciscan cali chardonnay \$13

ca' furlan rosé prosecco \$16