



**Saturday &
Sundays**
11am - 2pm

THE BARREL CLUB

Restaurant Bar
TRADEMARK

Due to the risks to our
staffs health, an 18%
gratuity is included in
your bill which goes
directly to your server

STARTERS

SCOTCH EGG \$9

soft boiled egg, house sausage, dijonaise

BARREL NUGGETS \$9

1/2 pound of crispy chicken, hot & mild sauce

NEW ENGLAND LOBSTER ROLL \$17

maine lobster, duke's mayo, tarragon, celery, brioche roll, malt vinegar kettle chips

BOURBON BACON \$10

thick cut- north country applewood bacon, bourbon chilli sauce

BURRATA TOAST \$10

whipped burrata cheese, crispy brussels sprouts, honey orange vinaigrette, apple balsamic

GREENS & GRAINS

CHOPPED SALAD GF HALF \$8 FULL \$14

iceberg lettuce, artichokes, fontina cheese, salami, olives, tomatoes, giardiniera, cucumbers, egg, italian vinaigrette

KALE & AVOCADO GF HALF \$8 FULL \$14

baby kale, avocado, tomatoes, radish, parmigiano reggiano, focaccia crumb, house ranch

ADD Chicken \$6, Salmon \$8, Shrimp \$10

STEEL CUT OATMEAL \$6

almond milk, cinnamon, berry compote

GREEK YOGURT & GRANOLA \$5

honey, hemp seed, luxardo cherries

IN THE GLASS

BOTTOMLESS MIMOSA OR BLOODY

MARY \$25

11am to 2pm. (switch it up anytime)

GF

BARREL CLUB MICHELADA \$8

available in 3 varieties:

"the classic" - original blend w/corona

"tamarind midnight" - tamarind blend with guinness

"o.g. wheat" - original blend w/blue moon

BRUNCH

SHRIMP & GRITS \$16

creamy stone ground grits, peppers, parmesan cheese, andouille sausage, cajun spice

B.C.B. \$13

2 eggs (any style), bacon or sausage, hash browns

RAISIN BREAD FRENCH TOAST \$12

cinnamon raisin bread, maple syrup, berry compote

GREEN EGGS & HAM FRITATTA \$13

baked eggs, spinach, ham, fontina cheese

STEAK & EGGS \$26

2 eggs (any style), hash browns, bordelaise sauce

PROSCIUTTO & AVOCADO TOAST \$14

italian ham, smashed avocado, sourdough bread, poached eggs, tajin, hash browns

BARREL BURGER \$16

half-pound house blend, american cheese, bacon aioli, sesame seed brioche bun

(add bacon or egg \$2)

MONTE CRISTO (BATTERED & FRIED) \$14

black forest ham, swiss cheese, texas toast, powdered sugar, strawberry jam

CUBAN SANDWICH \$14

pork carnitas, ham, chihuahua cheese, dill pickle, dijon mustard, telera roll

BLACKENED CHICKEN CLUB \$14

bacon aioli, avocado, bacon, lettuce, tomato, sesame seed brioche

STEAK SANDWICH \$20

10oz ribeye, grilled onions, tarragon aioli, chihuahua cheese, telera roll

SIDES

HOUSE SAUSAGE PATTIES GF \$5

(3 each) 2oz

THICK-CUT BACON GF \$5

(3 each)

HASH BROWNS GF \$5

TWO (2) EGGS GF \$4

any style

TOAST \$2

(whole grain, sour dough)

BACON MAC & CHEESE \$8

BRUSSELS SPROUTS \$8

We take pride in preparing our food from scratch. Some items will have limited availability and we respectfully cannot guarantee steaks prepared medium well or above. If you have allergies, please alert us as not all ingredients are listed. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Due to the Illinois Phase 4 Restrictions, we ask that you limit your dining experience to a ninety (90) minute time frame.