



**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

FIRECRACKER SHRIMP \$14
tempura shrimp (5pc), firecracker sauce, pickle ramps

BARREL NUGGETS \$9
1/2 pound of crispy chicken, hot & mild sauce

NEW ENGLAND LOBSTER ROLL \$18
maine lobster, duke's mayo, tarragon, celery, brioche roll, malt vinegar kettle chips

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

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

BRUNCH

SHRIMP & GRITS \$17
creamy stone ground grits, peppers, onions, andouille sausage, cajun spice
extra shrimp \$10

B.C.B. \$14
2 eggs (any style), bacon or sausage, hash browns, choice of toast

RAISIN BREAD FRENCH TOAST \$13
cinnamon raisin bread, maple syrup, mixed berries

CHORIZO HASH \$13
pork chorizo, peppers, potatoes, cotija cheese, sunny side up eggs

STEAK & EGGS \$28
2 eggs (any style), hash browns, choice of toast, bordelaise sauce

PROSCIUTTO & AVOCADO TOAST \$14
italian ham, smashed avocado, sourdough bread, fried eggs, hash browns

BARREL BURGER \$16
half-pound house blend, american cheese, bacon aioli, sesame seed brioche bun
(add bacon or egg \$2)

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 FRITES \$28
12oz Vegas strip steak, house fries, herb butter, bordelaise sauce

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

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.