



AND SO IT BEGINS....

Carolina Hush Puppies

Four savory fried cornmeal dumplings served with sweet honey butter 5.99

Twisted Calamari NEW

(*ALLERGY alert - peanuts in Thai sauce also*) Lightly dusted calamari with peanuts, mixed peppers and onions tossed in a sweet & spicy Thai sauce with lemon dill aioli drizzle 15.46

BBQ Queso Dip GF

Aged cheddar cheese sauce, smoked sausage, Flame-roasted corn, onions, red & green peppers, blended with black beans & tomatoes with tortilla chips 13.76

Fried Jalapeño Cornbread

Fried jalapeño cornbread bites with BBQ aioli 6.88

Loaded Barrel Chips or Fries

House fries or tortilla chips, aged cheddar cheese sauce, jalapeños, tomatoes & chipotle sour cream 13.21
Add brisket, pork, chicken, sausage or jackfruit 4.50

Roasted Brussels Sprouts GF

Fresh Brussels sprouts roasted and tossed in our house mustard vinaigrette 8.47

THE GREENS

Roasted Harvest Salad GF

Spring Lettuce and romaine blend, roasted red and gold beets, roasted acorn squash, candied pecans, cranberries, mandarin orange slices, goat cheese; tossed in orange honey balsamic vinaigrette 12.15

Smokehouse Caesar Salad

Romaine lettuce, shaved parmesan, smoked Caesar dressing and jalapeño cornbread croutons. Ask for no croutons for a gluten free option! 11.97

BBQ Chef Salad GF

Chopped romaine lettuce, heirloom cherry tomatoes, sliced cucumber, charred sweet corn salsa, shredded gouda & shredded cheddar; drizzled with bbq ranch dressing 12.49

Brisket French Onion Soup and Swiss

Caramelized onions simmered with beef broth & smoked brisket pieces 5.89

Top the Salad

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| Brisket GF 9.99 | Roasted Brussels VG 6.65 |
| Burnt Ends GF 10.89 | Walleye GF 9.99 |
| Pulled Pork GF 7.69 | Fried Chicken Strips 6.32 |
| Pulled Chicken GF 7.69 | Grilled Shrimp GF 8.89 |
| Smoked Jackfruit 7.69 | Lobster 12.25 |

Jalapeño Cornbread Croutons
Made from scratch and fried to order. 1.89

Scratch Dressings GF
Italian, Ranch, BBQ Ranch, Orange Honey Balsamic Vinaigrette, Moody Bleu Cheese, House Mustard Vinaigrette, Smoked Caesar and French.

SUPPERS

Chicken and Waffles

Smoked pulled chicken in spicy maple syrup over Belgian sugar pearl waffles; garnished with green onion 17.62

Great Lakes Walleye

Lightly seasoned with, sautéed vegetables, creamy polenta cake & lightly seasoned cream sauce 21.89

Shrimp & Grits

Shagbark mills grits, smoked kielbasa & shrimp in a cajun tomato cream sauce; garnished with green onion 23.99

Loaded Baked Potato

Idaho Baked potato topped with aged cheddar cheese sauce, brisket, pork, or pulled chicken; topped with sour cream & green onion 13.99

Ohio Brown Sugar Pork Chops

Local pork chop(s) with brown sugar brine over apple butter mashed sweet potatoes & fresh skillet green beans with red peppers; topped with apple bacon compote 1 chop 17.99 2 chops 23.99

THE MACS

Baked BBQ Mac

Cavatappi pasta and aged cheddar cheese sauce with pulled pork, brisket, burnt ends, or chicken drizzled with smokey bbq sauce 17.99

Spicy BBQ Mac

Cavatappi pasta, aged cheddar cheese sauce, fresh jalapeños & sriracha red pepper mash, with pulled pork, brisket, burnt ends, or chicken melted cheddar cheese and smokey bbq sauce 18.36

BBQ Pimento Mac

Cavatappi pasta, aged cheddar and pimento cheese sauce with pork, brisket, burnt ends, or chicken topped with melted pimento cheese & smokey bbq sauce 17.99

Baked Mac

Cavatappi pasta and aged cheddar cheese sauce, melted cheddar & drizzled with smokey bbq sauce 12.90

Lobster Mac & Cheese

Cavatappi pasta, Langostino lobster meat, & parmesan cheddar cheese sauce 23.99

FINELY CRAFTED SMOKED MEATS

We use a 30 year old tradition of shagbark hickory, cherry wood and our piggy stardust BBQ rub to create our 35 year old recipe. Our BBQ rub is sugar and gluten free!

OHIO BBQ FEAST FAMILY STYLE

Hushpuppy starter, meat board with brisket, ribs, wings, pulled pork, smoked kielbasa, garlic toast, cornbread, coleslaw & pickles. Shareable for 4-6 people 79.99

Beef Brisket

Slow smoked brisket cooked for up to 14 hours with Ohio hardwoods. 13.75

Brisket Burnt Ends

Beef Brisket double seasoned & double smoked 13.99

Pulled Pork Shoulder

Pork Shoulder smoked, seasoned & pulled to order 12.22

Pulled Chicken

Dark meat smoked & pulled 12.22

Smoked Kielbasa

Double smoked kielbasa seasoned & grilled 10.33

Smoked Jackfruit

Our vegetarian BBQ option 10.42

Smokehouse Ribs

Our ribs are full of meat and up to 3 pounds a slab before cooking. Rubbed and smoked to perfection.

4 Bones 13.84 Half Slab 17.84 Whole Slab 35.22

Smoked Wings

Jumbo chicken wings smoked low & slow. Flash fried to order

5 Wings 9.99 10 Wings 18.99

WING SAUCES

Sweet BBQ

Buffalo

Hot Buffalo

Spicy Maple

Spicy Chipotle BBQ

Alabama White

Salt & Vinegar

Thai Sauce





Peanut Butter & Jelly Wings

(These wings are NOT smoked)

A Cherry Street Pub Classic new to Barrel & Boar

5 wings 9.99 10 Wings 18.99

MAKE IT A SANDWICH

Potato Bun .64 Gluten Free Bun 1.50

DON'T FORGET!

House Pickles .75 Garlic Texas Toast 1.25

BURGERS

What makes our burgers special? Our half pound Ohio angus burgers are blended with fresh brisket, beef short rib and chuck to create a melt in your mouth masterpiece.

**Served with chips, slaw, or fries... except tacos. Tacos are awesome on their own.*

Fried Pimento Smash Burger ★ NEW

Two Chuck brisket blend burgers, fried pimento cheese, tomato, lettuce, fried onions, and pickles 13.89

Barrel Burger ★

Bourbon candied maple bacon, bleu cheese, grilled onion & spicy chipotle BBQ aioli 17.72

Boar Burger ★

Smoked gouda, bacon, crispy onion, B&B pickles, lettuce & tomato 15.22

Classic Cheeseburger ★

Half pound burger, american cheese, lettuce, tomato & onion 14.42

Black Bean Burger VG

Black bean vegetarian burger, lettuce, tomato & onion on a potato bun 13.72

TOP YOUR BURGER

SUB GLUTEN FREE BUN	1.50	Fried Egg	1.50
Aged Cheddar Cheese	.75	Sliced Brisket	5.99
Smoked Gouda Cheese	.75	Pulled Pork	4.20
American Cheese	.75	Bacon	2.99
Crispy Onion	.79	Fried Green Tomato	1.75

HANDHELDS

Reach for your napkin and hang on! Let your taste buds take you on a Barrel & Boar culinary tour, while enjoying these hand-crafted, chef inspired sandwiches.

**Served with chips, slaw, or fries... except tacos. Tacos are awesome on their own.*

Buffalo Chicken Sandwich NEW

Fried chicken, mild buffalo sauce, lettuce, red onion, tomato; served on a potato bun with blue cheese on the side 13.95

The Big Pig

Pulled pork, smoked kielbasa, bacon, topped with sharp cheddar, cole slaw, house pickles, spicy chipotle BBQ sauce & crispy onion straws on a toasted potato bun 17.62

Flying Hawaiian

Pulled chicken mixed with smokey sauce, grilled pineapple & smoked gouda, on a toasted potato bun 16.75

Smokehouse Cubano

Pulled pork, sliced ham, melted swiss cheese, pickles & yellow mustard on toasted Cuban Bread 17.62

Alabama Chicken

Pulled chicken piled high, topped with Alabama white sauce & butter pickles on a toasted potato bun 16.25

Street Taco GF

Flame-roasted corn salsa with onions, red and green peppers, black beans and tomatoes. Choose brisket, pork, chicken, sausage, jackfruit, shrimp, walleye, or Brussels sprouts. Served with a lime 4.25 Add Cheese .25

RIDE WITHS

Collard Greens GF

Collard greens, onions, smoked pork, vinegar, & sugar 4.99

House Fries

Skin on house fries seasoned with our piggy stardust or choose salt & vinegar 4.49

Chef's Vegetable GF

Fresh vegetables prepared by our chef's at their discretion 6.49

Sweet Potato Fries

Sweet potato fries seasoned with salt & pepper 5.99

Aged Cheddar Mac & Cheese

Cavatappi pasta, aged cheddar cheese sauce, salt & pepper 5.99

Spicy Mac

Cavatappi pasta, aged cheddar cheese sauce, jalapeños & sriracha Sambal sauce 6.49

Side Salad

Romaine lettuce, tomatoes, shredded cheddar cheese & jalapeño cornbread croutons 4.95

Creamy Slaw

Creamy house-made slaw dressing with EDTA free mayo, sugar, vinegar & celery seed 4.49

Cornbread Cake

topped with honey butter, smoked sugar & cinnamon 5.49

Apple Butter Sweet Mashed Potatoes

Sweet Mashed Potatoes made with apple butter & spices 4.89

★ Consumer Advisory - Consumption of raw or undercooked meat, fish, eggs, or poultry may increase your risk of foodborne illness.

Sunday Brunch

11AM-2PM

Belgian Sugar Pearl Waffles

Two Belgian pearl sugar waffles, sweetened strawberries & whipped cream 11.78

Burnt Ends Potato Hash

Burnt end pieces, charred corn, roasted poblano, onions & potato hash topped with medium fried egg 9.99

The Charleston

Shagbark mills grits smoked kielbasa, shrimp, cajun tomato cream sauce & two fried eggs 22.99

Southern Biscuits and Gravy

Two cheddar biscuits with red eye gravy & scrambled Eggs 10.99

Chef's Egg Fritata

A mixture of vegetables and smoked meats from our brunch chef served with a jalapeño cheddar biscuit. Ask your server for details. 12.99

Chicken and Waffles

Smoked pulled chicken in spicy maple syrup over Belgian sugar pearl waffles garnished with green onion. 16.99

Brunch Feast (for the table)

8 scrambled eggs, kielbasa, 10pc of bacon, cheddar grits, diced potatoes w/peppers & onions, 6 pancakes, 3 belgian pearl sugar waffles (halved), strawberries & mixed berries, grapes, 1 banana, chocolate chips & syrup. Shareable for 4-6 people 59.84

Brunch Add-ons

Cheddar Biscuit	1.79	Belgian Pearl Sugar Waffle	4.62
Bacon	2.99	Red Eye Gravy	1.99
Breakfast Potatoes	2.59	2 Eggs	2.99

LUNCH SPECIALS

MONDAY - FRIDAY 11-3PM

Half Salads

Choose a half order of any of our signature salads. 6.99

Half Salad and Cup of Soup

Choose a half size of any of our salads and a cup of the soup of the day. 9.99

Ohio BBQ Sandwiches

OHIO BBQ selections come on a potato bun with house fried barrel chips or slaw at no additional charge. 12.99

Sandwiches and Burgers

All Burgers and sandwiches with fries, chips, or slaw. 13.89

Mondays \$8 Burger

Classic Burger

Taco Tuesdays

Enjoy our smoked meat or vegetarian tacos on special with house margaritas all day. 2.99 Cheese .25

BBQ Lunch Box

Choose 2 or 3 sample portions of your favorite smoked meats. Served with house fried barrel chips.

Burnt Ends 	4.49	Pulled Chicken 	4.29
Brisket 	4.49	Smoked Wings	4.29
Pulled Pork 	4.29	Ribs	4.99

DRINKS

COCA-COLA PRODUCTS	2.99
LEMONADE	2.99
BROWN SUGAR SWEET TEA	2.99
UN-SWEET TEA	2.99



WEEKLY FEATURES

BAR HAPPY HOUR

3pm - 6pm Monday - Friday.

SUNDAY BUCK FIFTY A BONE

Dine in only limit 6 per order.

BURGER & BEER MONDAYS

\$8 burgers \$2 domestic drafts \$2.50 domestic bottles.

TACO TUESDAY

\$2.99 Tacos. \$6 Select margaritas all night.

WINE DOWN WEDNESDAYS

\$4 House Pours. Half price bottles & \$15 wine flights.

THIRSTY THURSDAY BOURBON NIGHT

Discounts on selected bourbons and whiskey. Special flights determined by availability.