

## BARREL 55 BBR DINNER MENU

### APPETIZERS

#### **Bourbon French Onion Soup \$7**

(Dine in only!)

#### **House Made Hummus \$9**

Seasonal Hummus, mediterranean olives, toasted ciabatta or corn chips.

– Ask about the seasonal flavor

#### **Chipotle Salsa \$9**

Served with Choice of Fresh Tortilla chips

#### **Balsamic Bruschetta \$9**

Tomatoes, Onions, Garlic, Parmesan Cheese, Balsamic Reduction

#### **Drunken Mussels \$15**

Garlic & White Wine sauce & Bread

#### **Spinach Artichoke Dip \$10**

Served with fresh tortilla chips

#### **Stuffed Portabella Mushroom \$9**

Filled with layers of Spinach, Bruschetta and topped with Blue Cheese, Balsamic Reduction

#### **Soup of the day**

Ask your server for today's soup! Cup \$4.00, Bowl \$4.75, Quart to Go \$8.00

### HAND PRESSED BURGERS / SANDWICHES

*All Hand pressed burgers are served with fries. Upgrade your bun to a Pretzel bun for \$2.*

#### **Chicken Ciabatta \$14**

Grilled Chicken, Arugula, Goat Cheese, Basil Pesto, French Fries.

#### **Classic Cheese Burger \$14**

Burger topped with your choice of cheese, lettuce, tomato and pickles. Cheese: American, Swiss, Pepper Jack.

– Plain Jane \$13.00

#### **Mushroom Swiss Cheese Burger \$14**

Burger topped with Mushrooms, Swiss Cheese, Lettuce, Tomato and Pickles.

#### **Chicken Club Burger \$14**

Chicken, Swiss cheese, Bacon, Cucumbers, Mixed Greens, Tomato, Roasted Garlic Rosemary Aioli.

#### **Bourbon BBQ Burger \$14**

Hand Pressed burger, Smoked Gouda, Bourbon BBQ, Onion Rings.

#### **BBQ Whiskey Burger \$14**

Burger, Bacon, Choice of Cheese, Onion Straws, House Whiskey Sauce, Lettuce, Tomato.

#### **Firecracker Burger \$17**

Hand pressed burger, onion rings, jalapeño popper cheese, smoked Gouda cheese, charred sauce, pretzel bun.

#### **Portabella Mushroom Burger \$14**

Grilled Portabella Mushroom, Caramelized onions, Fig, Brie cheese and Balsamic Reduction. (V). Add a hand pressed burger for \$3

#### **Blue Cheese Bacon Burger \$14**

Cooked to order burger topped with Lettuce, Tomato and pickles and topped with Blue Cheese Crumbles and Bacon

#### **Pb & J burger \$17**

Hand pressed burger, Smoked Gouda, Onion Rings, Peanut Butter Honey Spread and Hot Pepper Bacon Jam on a Brioche bun.

#### **👉 Smoked Gouda Burger \$14**

Layers of Smoked Gouda cheese, Bacon and topped with Salt and Vinegar Chips.

#### **Extras for Sandwiches and Burgers \$2**

Bacon, Extra Cheese, Blue Cheese, Pretzel Bun, Raw or Grilled Onions

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## SALADS

### Grilled Chicken \$16

Grilled Chicken, Hand Cut Fries, Mixed Greens, Tomatoes, Carrots, Olives, Cucumbers topped with 3 Cheese Blend.

### Steak Salad \$17

Angus Reserve selection of steak, hand-cut fries, lettuce, tomatoes, carrots, black olives, cucumbers and 3 cheese blend,

### Strawberry Fields Salad \$16

Sliced Strawberries, Red Onions, Candied Pecans, Feta Cheese Crumbles Bed of mixed salad greens and spinach . We recommend our house made raspberry dressing.

### Little Barrel Beet & Walnut Salad \*\* \$8

Roasted beets, Candied Walnuts, Goat Cheese, Walnut Pesto Dressing.

### Salmon Salad \$18

Pan Seared Salmon, hand cut french fries, greens, tomatoes, cucumbers, olives, carrots, 3 cheese blend

### Blue by Blue Salad \*\* \$16

Blueberries, Blue Cheese Crumbles, Bacon, Candied Walnuts, Red onion, Garbanzo beans, Mixed bed of spinach and greens. Citrus dressing

### Sesame Chicken Salad \$16

Crispy Chicken, Mandarin Oranges, Celery, Carrots, Green Onions, Sesame Soy Dressing.

### Blue Cheese Wedge \*\* \$9.75

Iceburg Lettuce, House Made Blue Cheese Dressing, Candied Walnuts, Onions, Bacon, Balsamic Reduction.

### Salad add ons & Dressings

Grilled Shrimp (\$8), Seared Salmon (\$8) or Grilled Chicken (\$5) Salad Dressings: Salad Dressings are made in house. Ranch, Blue Cheese, B55 House Balsamic, Citrus Vinaigrette and Sweet and Sour. Extra Blue Cheese Dressing \$.75 All other extra dressings are \$.50. Specialty salads (\*\*) may be served in place of a dinner salad for an up charge \$6

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## BASKET FUN FOODS

### #55 Combo \$15.95

5 fried Chicken Fingers, 5 Butterfry breaded shrimp

### Chicken Fingers \$15

6 Deep Fried Chicken Fingers, Fresh-Cut Fries

### Wing Ding Basket \$15

8 Crispy wing dings, choice of sauce (Bourbon BBQ Sauce, Hot Sauce or Dry Creole seasoning) and Fresh Cut Fries

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## PASTA

### Bruschetta Chicken \$20

Pan Seared Chicken Tossed with our House Bruschetta.

### Chicken and Portabella \$20

Chicken and Portabella Mushrooms served with a House made Portabella Cream Pesto Sauce.

### Pink Pasta \$17

Tossed in House made Pink Sauce. (V)  
– Add grilled chicken \$5, grilled salmon \$8, sautéed shrimp \$8

### Shrimp Scampi Pasta \$20

Sautéed shrimp in a traditional Lemon and Garlic Scampi sauce.

### Seafood Medley Pasta \$24

Choice of Pasta topped with Shrimp, Little Neck Clams and Mussels. Served with your choice of sauce (Marinara, Spicy Marinara or Scampi).

### Creole Alfredo Pasta \$20

House made Alfredo sauce with Creole Seasoning comes with choice of Shrimp or Chicken.

### Cheese Ravioli \$17

Four cheese Raviolis topped with house made marinara sauce, pink sauce or mushroom pesto sauce.

*All Pasta and Dinner Entrées are served with a house salad, dinner bread and your Choice of Pasta (Linguine, Pappardalle, Angel Hair and Campanelle). Chickpea Pasta (GF) available as well.*

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## LAND AND SEA

### Supporting our Local Butchers & Farmers

– All Land and Sea entrées are served with a house salad, vegetable of the day and a starch (Smashers, Risotto or Handcut French Fries). Spinach is the Vegetable served with our Salmon dishes unless specified. –

#### **Pan Seared Salmon** \$29 / Market

Chefs Choice of Seasonal Pan Seared Salmon, Risotto, Spinach, Ask your Server for our current Salmon Sause Offering.

#### **Fillet Medallions** \$29 / Market

Sautéed Roasted Red Peppers, Portabella Mushrooms, Garlic and drizzled with Balsamic Reduction.

#### **Caprese Chicken** \$24

Pan seared Chicken and local cherry tomatoes, basil pesto, fresh mozzarella.

#### **Rosemary Fig Portabellas** \$24

Pan seared Portabella Caps, Fig and Rosemary Sauce

#### **Pan Seared Delmonico Steak** \$Market

14oz Delmonico Topped with Bourbon Mushrooms, Ask your Server about making this into a SURF n TURF entrée'!

#### **Chef's Sea Choice** \$Market

Ask your server for the Chef's Sea dinner choice.

#### **Lemon & Blueberry Balsamic Salsa Chicken** \$24

Lemon Herb Pan Seared Chicken, Blueberry Balsamic Salsa.

**Ask your server for today's dessert offerings or visit our Bakery.**

## SPECIALTY COFFEES

#### **Espresso Single/Double**

\$2.50/\$4

#### **Baileys Mocha Latte** \$8

Chocolate, Splash of Baileys, Steamed Milk, Espresso

#### **Latte** \$5

Add a Flavored Shot for \$.50 more.

#### **Irish Whiskey Coffee** \$8

Hot coffee, Irish whiskey (Jameson), sugar, stirred, whip cream

#### **Spirited Latte** \$8

A Latte with a full shot of Bailys

#### **Organic Brewed Coffee or Loose Leaf Tea** \$3

– 20% Gratuity will automatically be added to the bill for Parties of 8 or more. –

**Consuming Raw or Under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

