



Snacks

Carolina Hush Puppies \$5

5 fried cornmeal batter served with whipped honey butter.

Maple Pork & Grits \$7

Pulled pork, bacon, and spicy maple syrup poured over cheddar & sausage grits.

Loaded Barrel Chips or Fries \$10

BBQ spiced chips or fries, choice of smoked meat, cheese sauce, jalapeños, tomatoes, bacon, cheddar cheese, and chipotle sour cream.

Carolina Crab Cake \$10

House crab cake, black bean & corn salsa, and carolina remoulade.

Roasted Brussel Sprouts \$7

Roasted and carmelized in house dressing.

★ Brisket Burnt Ends \$10

Double smoked, double seasoned pieces of beef brisket.

Salads and Soup

All salads served lightly tossed. Gluten Free? Ask for no croutons.

Chopped Salad \$9

Mixed greens, oven roasted tomatoes, onion, pecan smoked shoulder bacon, blue cheese crumbles, jalapeño cornbread croutons, tossed in our house dressing.

★ Summer Spinach Salad \$8

Baby spinach, strawberries, mango, feta cheese and pecans tossed in a champagne peach vinaigrette.

B&B Caesar Salad \$8

Chopped Kale, shaved parmesan, jalapeño cornbread croutons, tossed in a smoked caesar dressing.

Add smoked meats, to any salad. \$6

Add Crabcake, or Catfish to any salad. \$7

Blackened or Pan Seared

Dressings: House mustard vinaigrette, blue cheese, ranch, smoked caesar, champagne peach vinaigrette, or italian.

Soup of the Day \$6

Seasonal selection made from scratch.

Sandwiches

Sandwiches served with BBQ chips or slaw. Substitute any side for \$1.

Crab Cake Melt \$14

Pan seared jumbo lump crab cake, carolina remoulade, tomato, cheddar cheese, on a brioche bun.

Brisket Cubano \$15

Sliced brisket, country ham, swiss, B&B pickles, carolina remoulade.

Yoho's The Linden \$13

Pulled pork in a spicy smoky sauce mixed with slaw.

★ Kansas City Burnt Ends \$14

Double seasoned brisket topped with slaw and our original smokey BBQ sauce.

Texas Cheese Steak \$14

Shaved brisket, house cheese sauce, grilled onion and peppers, and spicy mayo.

★ The Three Pigs \$14

Grilled ham, smoked bacon, and Carolina pork with melted gouda.

Sides

Our sides are made from scratch & cooked to order.

GF Collard Greens \$5	Sweet Potato Fries \$5
GF BBQ Beans w/ Brisket \$5	GF Creamy Cole Slaw \$3
Cheddar/Sausage Grits \$5	GF House Side Salad \$5
Barrel BBQ Chips \$3	GF Chef's Veg \$5
Mac & Cheese \$5	Fried Okra \$5
Spicy Bacon M & C \$5	GF Fresh Fruit \$4
Cornbread Cake \$3	Side Dish Sampler \$13
Hand Cut Fries \$5	Choice of three sides.

★ - NEW & SEASONAL vg - Vegan

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

Manager's - Ben Mooney, Alex Franko

Pit Boss - Jose Hernandez

Executive Chef - Jesse Jones

Ohio BBQ Platters

Choice of two sides & garlic toast.

All smoked meats are Gluten Free.

GF Brisket Platter \$18

GF Pulled Pork \$16

GF Pulled Chicken \$15

In sauce.

GF Smoked Kielbasa \$17

Smoked Wings(8) \$16

GF BBQ Sampler \$30

Choice of three smoked meats.

GF Smoked Turkey \$16

GF Rib Platters

Half Slab-6 Bones \$17

Whole Slab-12 bones \$28

GF Burnt Ends Platter \$18

Supper

🍤 Shrimp and Grits \$17

Our take on a Carolina Classic. *grits contain pork*

Cast Iron Spicy Bacon Pork & Mac \$15

Mac and cheese with pulled pork in a cast iron skillet. Not spicy upon request.

🍷 Blackened Catfish \$16

Served with a spiced potato cake, sweet BBQ sauce, and chefs vegetable.

Low Country Fish & Chips \$15

Crispy cornmeal catfish, Carolina remoulade, and fries.

🍷 Carolina Crab Cakes \$20

(2) House crab cakes with a spiced potato cake, chef's vegetable, and carolina remoulade.

Ohio Proud Burgers

Served on brioche bun with BBQ chips or slaw. Substitute any side for \$1.

Boar Burger \$14

Pecan smoked shoulder bacon, smoked gouda, crispy onions, B&B pickles, lettuce, and tomato.

Barrel Burger \$14

Smoked Gouda, B&B pickles, lettuce, tomato, onion, and carolina remoulade.

★ Three Cheese Burger \$13

Cheddar, swiss, and gouda with lettuce, tomato and mayo.

★ Blackened Blue & Q \$14

Blackened seasoning, smoked brisket, blue cheese, and grilled onions.

vg BBQ Black Bean Burger \$14

Served with lettuce, tomato, onion, and our sweet BBQ sauce.

Sweets

Seasonal Bread Pudding \$6

Chocolate Peanut Butter Pie \$7

Chocolate graham crust, peanut butter cream filling, and melted sweet chocolate on top. Served with whipped cream and chocolate sauce.

Hot Bacon Brownie a la mode \$7

Served in cast iron skillet with pecan smoked bacon, ice cream, and chocolate sauce.

★ Atlantic Beach Pie \$7

Light citrus pie served with whipped cream



Brunch Bar
Sunday 10am-2pm

- | | |
|-------------------------|-----------------------|
| Adults \$16 | Kids (ages 4-10) \$7 |
| Seasonal Potato Hash | Cinnamon French Toast |
| Low Country Tater Tots | House-made Gravy |
| Cheddar & Sausage Grits | Kielbasa Sausage |
| Vegetarian Quiche | Pecan wood Shoulder |
| Pancakes | Bacon |
| Cheddar Biscuits | Fresh Fruit |
| | Seasonal Pastry |

Bloody Mary Bar
Sunday 10am-2pm

Build your own Bloody Mary

Extras: Bacon, assorted cheeses, olives, celery, pickles, lemon, lime, and seasonal additions.
Sauces: House BBQ, A1, Sriracha, Texas Pete.

House Vodka \$7

Premium Vodka \$8

Drinks \$3

Try our new Pure Cane Sugar sodas and flavored sparkling water!

★ **Craft 62 Sodas**

Cola, Lemon-Lime, Ginger Beer, Root Beer, Lemonade, and Black Cherry

★ **Sparkling Water**

Grapefruit, Lemon, Mango, Watermelon

Diet Coke

Coffee

Farmer Brother's premium Columbian roast coffee. Always fresh and hot. Quick brewed to order.

All natural orange and cranberry juice.

CRAFTMANSHIP

We use passion and craftsmanship to create the finest smoked meats and pair them with scratch side dishes. All of our smoked meats are cooked every day with shagbark hickory or cherry wood and the sides are cooked to order. Low and Slow BBQ takes time to create and we only cook for the current day usage which means...

WHEN IT'S GONE, IT'S GONE!

Thank you for choosing Barrel & Boar.

Daily Lunch Specials

Thursday, Friday, and Saturday 11am-2pm

In a hurry? This menu has been designed to get you out in 45 minutes. Note substitutions will increase the time.

BBQ Lunch Box

Brisket, pulled chicken, pulled pork, slaw, and beans.

3 Meats \$12 2 Meats \$10

★ **BBQ Lunch Sandwich \$9**

Classic BBQ Sandwich on fresh roll with slaw and chips. Choice of brisket, pork, or chicken.

BBQ Street Tacos \$3

Brisket, pulled pork, pulled chicken, or sausage served with black bean corn salsa, cheese, and chipotle sour cream.

Ohio Burgers \$8

Choose any burger selection! Served with chips.

BBQ Quesadilla \$7

Smoked meat, black bean & corn salsa, jalapeños, cheddar cheese, served with chipotle sour cream.

Smokey Dag \$10

Brisket, pulled pork, smoked turkey, melted Swiss cheese, lettuce, tomato, and pickle, served with spicy mayo and chips

Pecan Smoke B.L.T. \$7

Pecan smoked shoulder bacon, lettuce, tomato, Texas toast, spicy mayo.

Soup of the day \$6

Seasonal selection made from scratch. served with toasted garlic roll.

Sides

Our sides are made from scratch & cooked to order.

- | | |
|----------------------------|-------------------------|
| GF Collard Greens \$5 | Hand Cut Fries \$5 |
| GF BBQ Beans w/Brisket \$5 | Sweet Potato Fries \$5 |
| Cheddar/Sausage Grits \$5 | GF Chef's Veg \$5 |
| Barrel BBQ Chips \$3 | GF House Side Salad \$5 |
| GF Creamy Cole Slaw \$4 | Fried Okra \$5 |
| Spicy Bacon M & C \$5 | GF Fresh Fruit \$3 |
| Mac & Cheese \$5 | Side Dish Sampler \$13 |
| Cornbread Cake \$3 | Choice of three sides. |

Live Music

Check website for all musicians and set times

Hosted in the bar area

Taco Tuesday (4pm-cl)

Choice of brisket, pulled pork, pulled chicken, or sausage

3 for \$8

Endless for \$14

Wine Down Wednesday (4pm-cl)

All bottles of wine 1/2 Off

House Chardonnay or Cabernet \$4 a glass

Sunday

Buck a bone, all ribs are \$1!

Reservations are encouraged, we may sell out!

Snacks

Carolina Hush Puppies \$5

5 fried cornmeal batter served with whipped honey butter.

Maple Pork & Grits \$7

Pulled pork, bacon, and spicy maple syrup poured over cheddar & sausage grits.

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Carolina Crab Cake \$10

House crab cake, black bean & corn salsa, and carolina remoulade.

Roasted Brussel Sprouts \$7

Roasted and caramelized in house dressing.

★ Brisket Burnt Ends \$10

Double smoked, double seasoned pieces of beef brisket.

Salads and Soup

All salads served lightly tossed. Gluten Free? Ask for no croutons.

Chopped Salad \$9

Mixed greens, oven roasted tomatoes, onion, pecan smoked shoulder bacon, blue cheese crumbles, jalapeño cornbread croutons, tossed in our house dressing.

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B&B Caesar Salad \$8

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Grilled ham, smoked bacon, and Carolina pork with melted gouda.

Sides

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GF **Collard Greens \$5**

GF **BBQ Beans w/ Brisket \$5**

Cheddar/Sausage Grits \$5

Barrel BBQ Chips \$3

Mac & Cheese \$5

Spicy Bacon M & C \$5

Cornbread Cake \$3

Hand Cut Fries \$5

Sweet Potato Fries \$5

GF **Creamy Cole Slaw \$3**

GF **House Side Salad \$5**

GF **Chef's Veg \$5**

Fried Okra \$5

GF **Fresh Fruit \$4**

Side Dish Sampler \$13

Choice of three sides.

Ohio BBQ Platters

Choice of two sides & garlic toast.

All smoked meats are Gluten Free.

GF **Brisket Platter \$18**

GF **Pulled Pork \$16**

GF **Pulled Chicken \$15**
In sauce.

GF **Smoked Kielbasa \$17**

Smoked Wings(8) \$16

GF **BBQ Sampler \$30**
Choice of three smoked meats.

GF **Smoked Turkey \$16**

GF **Rib Platters**
Half Slab-6 Bones \$17
Whole Slab-12 bones \$28

GF **Burnt Ends Platter \$18**

Supper

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★ Three Cheese Burger \$13

Cheddar, swiss, and gouda with lettuce, tomato and mayo.

★ Blackened Blue & Q \$14

Blackened seasoning, smoked brisket, blue cheese, and grilled onions.

VG BBQ Black Bean Burger \$14

Served with lettuce, tomato, onion, and our sweet BBQ sauce.

Sweets

Seasonal Bread Pudding \$6

Chocolate Peanut Butter Pie \$7

Chocolate graham crust, peanut butter cream filling, and melted sweet chocolate on top. Served with whipped cream and chocolate sauce.

Hot Bacon Brownie a la mode \$7

Served in cast iron skillet with pecan smoked bacon, ice cream, and chocolate sauce.

★ Atlantic Beach Pie \$7

Light citrus pie served with whipped cream

Brunch Bar

Sunday 10am-2pm

Adults \$16

Seasonal Potato Hash

Low Country Tater Tots

Cheddar & Sausage Grits

Vegetarian Quiche

Pancakes

Cheddar Biscuits

Kids (ages 4-10) \$7

Cinnamon French Toast

House-made Gravy

Kielbasa Sausage

Pecan wood Shoulder Bacon

Fresh Fruit

Seasonal Pastry

Bloody Mary Bar

Sunday 10am-2pm

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Extras: Bacon, assorted cheeses, olives, celery, pickles, lemon, lime, and seasonal additions.

Sauces: House BBQ, A1, Sriracha, Texas Pete.

House Vodka \$7

Premium Vodka \$8

Drinks \$3

Try our new Pure Cane Sugar sodas and flavored sparkling water!

★ Craft 62 Sodas

Cola, Lemon-Lime, Ginger Beer, Root Beer, Lemonade, and Black Cherry

★ Sparkling Water

Grapefruit, Lemon, Mango, Watermelon

Diet Coke

Coffee

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GF Creamy Cole Slaw \$4
Spicy Bacon M & C \$5
Mac & Cheese \$5
Cornbread Cake \$3

Hand Cut Fries \$5
Sweet Potato Fries \$5
GF Chef's Veg \$5
GF House Side Salad \$5
Fried Okra \$5
GF Fresh Fruit \$3
Side Dish Sampler \$13

Choice of three sides.

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