

# **Snacks**

### Carolina Hush Puppies \$4

5 Fried cornmeal batter served with honey butter.

#### **Loaded Barrel Chips or Fries \$9**

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.

#### **Brisket Burnt Ends \$10**

Double Smoked, double seasoned pieces of beef brisket.

#### **Smoked Wings**

Smoked wings tossed in buffalo, BBQ sauce, or rub. Ranch and Celery on the side.

5 Wings **\$7** 10 Wings **\$11** 

#### Maple Pork and Grits \$7

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

# Salads and Soup

Want the salad Gluten Free? Ask for no croutons.

#### **Chopped Salad \$8**

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

### Summer Spinach Salad \$8

Baby spinach, strawberry, mango, feta cheese, champagne peach vinaigrette topped with pecans.

#### **B&B Caesar Salad \$8**

Romaine lettuce, 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 \$4/\$6

Seasonal selection made from scratch.

## **Sandwiches**

Sandwiches served with choice of fries or slaw. Substitute any side for \$2.

### 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.

### Flying Hawaiian \$13

Pulled chicken in sauce, grilled pineapple, smoked gouda, on brioche bun.

#### Kansas City Burnt Ends \$14

Double seasoned smoked brisket, slaw, original BBQ sauce.

#### Sides

Our sides are made from scratch & cooked to order.

GF Collard Greens \$5 BBQ Beans w/ Brisket \$5 Cheddar/Sausage Grits \$5 BBQ Chips \$3 Mac & Cheese \$5 Spicy Bacon Mac \$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.

<u>Ohio BBQ</u>

Choice of two sides & garlic toast. All smoked meats are Gluten Free.

**GF Brisket Platter \$17** 

GF Pulled Pork \$16

GF Pulled Chicken \$14
In sauce.

GF Kielbasa \$14

Smoked Wings(8) \$16

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

**GF Smoked Turkey \$16** 

GF Burnt Ends \$17

GF Rib Platters

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

# <u>Supper</u>

### ➤ Shrimp and Grits \$17

Shrimp, cheddar sausage grits, creole cream sauce

#### 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.

## **►** Southern Oyster Rockefeller \$15

6 Oysters baked on the half shell, garlic spinach spread, cajun butter, and parmesan cheese served with two pieces of garlic toast.

### **BBQ Flat Bread \$10**

Brisket, Pork, or Chicken, Cilantro, roasted tomatoes, diced peaches, smoked gouda and smokey bbq sauce.

#### Smoked New York Strip \$24

14 oz. Strip steak smoked and chargrilled, potato cake, chefs veg

### Ohio Proud Burgers

Served on brioche bun with fries or chips. Substitute any side for \$2.

### **Boar Burger \$13**

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

### Barrel Burger \$12

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

#### Ohio Burger \$13

Lettuce, tomato, onion, cheddar cheese, topped with an over easy egg.

#### vg BBQ Black Bean Burger \$14

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

# **Sweets**

### S'mores Bread Pudding \$7

Chocolate chips, housemade marshmallow fluff, grahamcracker crumbles.

### **Chocolate Peanut Butter Pie \$7**

Chocolate graham crust, peanut butter cream filling, 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

Saltine cracker crus t, lemon-lime custard, topped with whipped cream.



# Sunday Brunch Buffet

Sundays 10am-2pm Brunch will begin on August 4, 2019

# **Bloody Mary Bar**

Sunday 11am-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**

Monday-Saturday 11-3

#### **BBQ Lunch Box**

Brisket, pulled chicken, pulled pork, slaw, and beans. Substitute any side for \$2. Double Brisket add \$1

3 Meats \$12 2 Meats \$10

#### **BBQ Lunch Sandwich \$9**

Classic BBQ Sandwich on fresh roll with chips. Choice of brisket, pork, or chicken. Substitute any side for \$2.

#### **BBQ Street Tacos** \$3

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

#### **Ohio Burgers \$8**

Choose any burger selection! Served with chips.

#### BBO Ouesadilla \$7

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

#### Smokey Dag \$10

Brisket, pulled pork, smoked turkey, melted Swiss cheese, lettuce, tomato, and pickle, served on a toasted hoagie roll with spicy mayo and chips

#### Pecan Smoke B.L.T. \$7

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

#### Half Salad \$9

Choose any salad at half portion with choice of smoked meat or fish

### <u>Sides</u>

Our sides are made from scratch & cooked to order.

GF Collard Greens \$5
GF BBQ Beans w/Brisket \$5
Cheddar/Sausage Grits \$5
Barrel BBQ Chips \$3
GF Creamy Cole Slaw \$4
Spicy Bacon M & C \$5
Mac & Cheese \$5

Cornbread Cake \$3

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.

**Hand Cut Fries \$5** 

#### Taco Tuesday

Choice of brisket, pulled pork, pulled chicken, or sausage
3 for \$8
Endless for \$14

# Wednesday Kids Eat Free

Dine in Only

Thursday
Retail Wine Night!
All bottles retail price.

Sunday
Buck a bone, all ribs are \$1!
Dine in only while they last!