



Snacks

Carolina Hush Puppies \$5

5 Fried cornmeal batter served with honey butter.

Loaded Barrel Chips or Fries \$12

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

☛ **Carolina Crab Cake \$14**

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

Brisket Burnt Ends \$12

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 **\$8** 10 Wings **\$14**

Roasted Brussel Sprouts \$7

Roasted Brussel Sprouts tossed in House Mustard Vinaigrette.

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.

★ **Roasted Winter Salad \$9**

Arugula, baby spinach blend, roasted striped and golden beets, roasted acorn squash, candied pecans, cranberries, orange slices, goat cheese, tossed in honey balsamic vinaigrette with jalapeño croutons.

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, orange balsamic vinaigrette, or italian.

Soup of the Day \$4/\$6

Sandwiches

Served with choice of fries, chips, or slaw. Substitute a side for \$2.

★ **The Big Pig \$15**

Pulled pork, smoked kielbasa, smoked shoulder bacon, topped with sharp cheddar, cole slaw, house pickles, spicy chipotle BBQ sauce, crispy onion straws on brioche bun.

☛ **Crab Cake Melt \$18**

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

Brisket Cubano \$16

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 \$14

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

Kansas City Burnt Ends \$14

Double seasoned smoked brisket, slaw, original BBQ sauce.

OG BBQ Sandwich

Signature smoked meats on a toasted hoagie bun.

Brisket **\$14** Pulled Pork **\$13** Pulled Chicken **\$13** Kielbasa **\$12**

Turkey **\$14**

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 Corn Pudding **\$4**

Side Dish Sampler **\$13**

Choice of three sides.

★ - NEW & SEASONAL vG - Vegetarian

Ohio BBQ

Choice of two sides & garlic toast.

All smoked meats are Gluten Free.

GF **Brisket Platter \$19**

GF **Pulled Pork \$17**

GF **Pulled Chicken \$16**

In sauce.

GF **Kielbasa \$15**

Smoked Wings(8) \$16

GF **BBQ Sampler \$30**

Choice of three smoked meats.

GF **Smoked Turkey \$18**

GF **Burnt Ends \$19**

GF **Rib Platters**

Half Slab-6 Bones **\$19**

Whole Slab-12 bones **\$30**

Supper

☛ **Shrimp and Grits \$18**

Shrimp, cheddar sausage grits, creole cream sauce

Maple Pork and Grits \$13

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

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 \$16**

Crispy cornmeal catfish, Carolina remoulade, and fries.

☛ **Carolina Crab Cakes \$24**

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

★ **BBQ Flat Bread \$14**

Flour Crust, blended oil, roasted striped and golden beets, acorn squash, roasted tomatoes, goat cheese, and parmesan cheese, topped with arugula spinach mix tossed in orange balsamic vinaigrette. Your choice of smoked meat.

Tomahawk Ribeye \$30

18 oz. Chargrilled choice bone-in ribeye, and twice baked potato topped with sharp cheddar cheese and green onions. Please allow extra time for medium- well and well done steaks.

Garlic Butter \$1

Sub Veg for Potato \$2

Ohio Proud Burgers

Served on brioche bun with fries, chips, or slaw. Substitute a side for \$2.

Boar Burger \$14

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

Barrel Burger \$13

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

Ohio Burger \$14

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

Bourbon Maple Bacon Burger \$15

Bourbon candied maple shoulder bacon, bleu cheese, grilled onion, and spicy chipotle bbq aioli.

vG **BBQ Black Bean Burger \$14**

Lettuce, tomato, onion, and our sweet BBQ sauce.

Sweets

Cinnamon Roll Bread Pudding \$7

Made from scratch, served warm, with classic cinnamon roll icing.

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.

★ **Chef's Seasonal Cheesecake \$6**

Classic New York Style Cheesecake. Ask your server about the current flavor.

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

Culinary Leaders Jesus Flores and Erik James

General Manager Donte Lozier



Sunday Brunch Bar

Sunday 10am-2pm

Low Country Tater Tots	Kielbasa Sausage
Cheddar & Sausage Grits	Pecan wood Shoulder Bacon
Egg Frittata	Fresh Fruit
Pancakes	Cinnamon Roll Bread Pudding
Cheddar Biscuits	
Cinnamon French Toast	Adults \$16
House-made Gravy	Kids (12 and under) \$7

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

Soft 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 \$2.00

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

All natural orange and cranberry juice.

Pride

We take pride in offering you scratch products made with simple ingredients. Our products do not come pre-made. We make them the way you would make them for the people you love! Our BBQ is cooked low and slow which takes many hours 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 or Burnt ends, pulled chicken, pulled pork, slaw, and beans.

3 meats- Brisket or burnt ends, pork and chicken \$12

2 meats -brisket or burnt ends and pork or chicken \$10

Substitute any side. \$2

Substitute any meat. \$2

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, sausage, shrimp, or catfish served with lettuce, cheddar cheese, black bean & corn salsa, 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 & 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

Sides

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

Hand Cut Fries \$5

Sweet Potato Fries \$5

GF Chef's Veg \$5

GF House Side Salad \$5

Fried Okra \$5

Corn Pudding \$3

Side Dish Sampler \$13

Choice of three sides.

Taco Tuesday

Choice of brisket, pulled pork, pulled chicken, sausage, shrimp, or catfish.

3 for \$8

Endless for \$14

Wednesday Kids Eat Free

With purchase of full price parent meal. 12 and under. Dine in Only.

Thursday

Retail Wine Night!

All bottles retail price.

House Chardonnay or Cabernet \$4 a glass

Sunday

Buck a bone, all ribs are \$1!

Dine in only while they last!

★ - NEW & SEASONAL

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