



Snacks

Carolina Hush Puppies \$5

Five fried cornmeal batter served with honey butter.

Loaded Barrel Chips or Fries \$12

Barrel chips, choice of smoked meat, cheese sauce, jalapeños, tomatoes, bacon, cheddar cheese, and chipotle sour cream.

Brisket Burnt Ends \$12

Double smoked, double seasoned brisket, Served with a spicy BBQ sauce.

Smoked Wings 5-\$8 10-\$14

Buffalo, hot, or sweet, with ranch or blue cheese and celery sticks.

★ **Roasted Brussel Sprouts \$7**

Roasted and caramelized in our house dressing.

Smoked Salmon Dip \$11

House smoked salmon spread, herb crostini.

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, tossed in our house dressing and with jalapeño cornbread croutons.

★ **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 orange honey balsamic vinaigrette with jalapeño cornbread croutons.

B&B Caesar Salad \$9

Romaine lettuce, shaved parmesan, tossed in caesar dressing with jalapeño cornbread croutons.

Add smoked meat to any salad. \$6

Add Crab Cake, Shrimp or Salmon to any salad. \$8

Blackened or Pan Seared

Dressings: House mustard vinaigrette, blue cheese, ranch, smoked caesar, orange balsamic vinaigrette, or italian.

French Onion Soup \$4/\$6

Made from scratch.

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, B & B pickles, spicy chipotle BBQ sauce, crispy onion straws on brioche bun.

☛ **Crab Cake Melt \$15**

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

Pork Cubano \$14

Pulled Pork, country ham, swiss, B&B pickles, whole grain mustard remoulade.

Flying Hawaiian \$14

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

Kansas City Burnt Ends \$15

Double seasoned smoked brisket, topped with slaw, fries and original BBQ sauce.

BBQ Sandwiches

Signature smoked meats on toasted hoagie bun.

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

Turkey **\$14**

Sides

Our sides are made from scratch & cooked to order.

GF **Collard Greens \$5**

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

Cheddar/Sausage Grits \$5

BBQ Chips \$5

Mac & Cheese \$5

Spicy Bacon M & C \$5

Cornbread Cake \$3

Hand Cut Fries \$5

Sweet Potato Fries \$5

GF **Creamy Cole Slaw \$5**

GF **House Side Salad \$5**

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

GF **Fresh Fruit \$5**

Ohio BBQ

Choice of two sides & garlic toast.

GF **Brisket Platter \$19**

GF **Pulled Pork \$17**

GF **Pulled Chicken \$16**
In sauce.

GF **Kielbasa \$15**

Smoked Wings(8) \$16

GF **Smoked Turkey \$18**

GF **Burnt Ends \$19**

GF **Rib Platters**

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

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

GF **Rib Tips \$13**

BBQ Sampler \$30

Choice of three smoked meats.

Supper

Maple Pork and Grits \$13

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

☛ **Shrimp and Grits \$17**

Shrimp, cheddar sausage grits, creole cream sauce.

Cast Iron Pork & Mac \$15

Mac and cheese with pulled pork, tomatoes and scallions served in a cast iron skillet. Spicy upon request.

☛ **Blackened Salmon \$19**

Salmon blackened with two sides.

☛ **Southern Fried Catfish \$16**

Cajun cornmeal battered catfish and fries. Served with Carolina remoulade.

☛ **Carolina Crab Cakes \$17/\$22**

Choice of one or two jumbo lump crab cakes with Carolina remoulade. Choice of 2 sides.

★ **Tomahawk Ribeye \$29**

18oz choice bone-in ribeye served with roasted red skin potatoes. Please allow extra time for medium-well and well done steaks.

Garlic Butter \$1

Sub veg for potato \$2

Add Veg \$3

Ohio Brisket Burgers

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

Boar Burger \$14

Topped with pulled pork, cheddar cheese, crispy onions, B&B pickles, lettuce, and tomato.

Barrel Burger \$13

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.

Spicy Smokehouse Burger \$14

Cheddar cheese, spicy onion rings, brisket, and chipotle mayo.

BBQ Black Bean Burger \$13

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

Sweets

★ **Cinnamon Roll Bread Pudding \$6**

Made from scratch in house, served warm.

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 \$6

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

★ **Deep Fried Beignet's \$6**

Dusted with powdered sugar and served with a seasonal dipping sauce.

GF - Gluten Free ★ - NEW & SEASONAL

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

GM - Nick Hopkins Chef - Ron Swartz



Sunday Brunch Bar

Sunday 11am-2pm

<i>Low Country Breakfast</i>	<i>Sausage</i>
<i>Potatoes</i>	<i>Pecan Smoked Shoulder</i>
<i>Egg Frittata</i>	<i>Bacon</i>
<i>Pancakes</i>	<i>Fresh Fruit</i>
<i>Cinnamon French Toast</i>	<i>Cinnamon Roll Bread</i>
<i>Biscuits</i>	<i>Pudding</i>
<i>House-made Gravy</i>	Adults \$14
	Kids (12 and under) \$6

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

Soft Drinks \$3

Fountain Soda

Coca-Cola, Diet Coke, Mr. Pibb, Cherry Coke, Sprite, Mellow Yellow, Ginger Ale, Root Beer, Ginger Beer & Lemonade.

Iced Tea-Sweet or Unsweetened

Coffee \$2

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 days 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, burnt ends, pulled pork, wings, ribs. Choice of 2 sides.

3 Meats \$13 2 Meats \$11

BBQ Lunch Sandwich \$9

Sandwich with brisket, pulled pork, or pulled chicken, chips and slaw.

BBQ Street Tacos \$4

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

Ohio Burger \$8

Fresh grind Ohio beef patty, lettuce, tomato, onion, and chipotle mayo on toasted brioche with Chips.

BBQ Quesadilla \$7

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

★ **Bologna Sandwich \$10**

Smoked mortadella, swiss, fried green tomato, red onion jam, topped with an over-easy egg and served with chips.

Pecan Smoke B.L.T. \$7

Pecan smoked shoulder bacon, lettuce, tomato, Texas toast, spicy chipotle mayo and chips. Served on white or wheat.

Half Salad \$6

Half of a salad. Add smoked meat for \$4.

Sides

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GF **Collard Greens \$5**

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

Cheddar/Sausage Grits \$5

Barrel BBQ Chips \$5

Creamy Cole Slaw \$5

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**

GF **Fresh Fruit \$5**

Happy Hour Monday-Friday 3pm-6pm

\$2 off craft beer and signature cocktails

Live Entertainment

Rese Jhordan or Stevie Cade-Thursday 7pm-9pm

Mill Street Blues-Friday 6:30pm-9:30pm

Taco Tuesday

3 for \$8 or endless for \$14

Thursday

Retail Wine Night!

All bottles retail price.

Sunday

Buck a bone all day!(Dine in only while supplies last)

Happy hour all day!

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