



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 \$13

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. Served with ranch or blue cheese. 5 Wings \$8 10 Wings \$14

★ ★ Roasted Brussel Sprouts \$7

Roasted and caramelized in house dressing.

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 \$8

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 \$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

Seasonal selection made from scratch.

Sandwiches

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

The Big Pig \$16

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 \$17

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.

Flying Hawaiian \$14

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

Kansas City Burnt Ends \$16

Double seasoned smoked brisket, slaw, original BBQ sauce.

OG BBQ Sandwich

Signature smoked meats on toasted hoagie bun.

Brisket \$15 Pork \$14 Pulled Chicken \$14 Kielbasa \$13

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 \$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

Corn Pudding \$5

Side Dish Sampler \$13

Choice of three sides.

★ - NEW & SEASONAL * - Half Price Happy Hour

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

GM - Chris Scarver Head Chef - Kyle Steinwender Sous Chef - Matt Raymond

Ohio BBQ

Choice of two sides & garlic toast.

GF Brisket Platter \$19

GF Pulled Pork \$17

GF Pulled Chicken \$16

In sauce.

GF Kielbasa \$14

Smoked Wings(8) \$17

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

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 Spicy Bacon Pork & Mac \$15

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

☛ Blackened Catfish \$17

Served with a spiced potato cake, sweet BBQ sauce, and chef's vegetable.

☛ Low Country Fish & Chips \$15

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.

★ Tomahawk Ribeye \$30

18oz choice bone-in ribeye served with a swiss and parmesan cheese potato dauphinoise. Please allow extra time for medium-well and well done steaks.

Garlic Butter \$1

Sub Veg for Potato \$2

Add Veg \$3

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 \$14

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.

Bourbon Maple Bacon Burger \$15

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

BBQ Black Bean Burger \$12

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

Sweets

★ Hot Chocolate Bread Pudding \$6

Made from scratch in-house, served warm with marshmallows .

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.

★ Grandma Ginny's Banana Pudding \$6

Made from scratch pudding, vanilla wafers, whip cream served in a mason glass.



Sunday Brunch Bar

Sunday 11am-2pm

Low Country Tater Tots	Kielbasa Sausage
Cheddar & Sausage Grits	Pecan wood Shoulder Bacon
Egg Frittata	
Pancakes	Fresh Fruit
Cheddar Biscuits	Cinnamon Roll Bread Pudding
Cinnamon French Toast	Adults \$16
House-made Gravy	Kids (12 and under) \$4

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

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

Diet Coke

Sparkling Water

Grapefruit, Lemon, Mango, Watermelon

Iced Tea

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 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-Friday 11-3

★ **BBQ Lunch Box**

Served with beans and slaw. Substitute any side for \$2.

3 meats- Brisket or burnt ends, pork and chicken \$13

2 meats- Brisket or burnt ends, pork, or chicken \$11

BBQ Lunch Sandwich \$9

Classic BBQ Sandwich on toasted hoagie 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 \$10

Choose any burger selection! Served with chips. Substitute any side for \$2.

BBQ Quesadilla \$11

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

★ **Fried Bologna Sandwich \$10**

Smoked mortadella, swiss, fried green tomato, red onion jam, topped with over-easy egg. Served with chips. Substitute any side for \$2.

Pecan Smoked B.L.T. \$10

Pecan smoked shoulder bacon, lettuce, tomato, Texas toast, spicy mayo. Served with chips. Substitute any side for \$2.

Half Salad \$9

Choose any salad at half portion with choice of smoked meat.

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

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**

Corn Pudding \$5

Side Dish Sampler \$13

Choice of three sides.

Taco Tuesday

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

3 for \$8

Endless for \$14

Wednesday Kids Eat Free

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!

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