

# Carry out

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## HOURS

TUESDAY - SATURDAY 4PM - 8PM  
SUNDAY 12PM - 6PM

## COCKTAIL LIST

MILK JUG CRAFT BEER GROWLERS

## SNACKS

### FRIED JALAPENO CORNBREAD

Fried Jalapeno Cornbread bites with BBQ Aioli 5.99

### STREET TACOS

White corn tortilla with choice of BBQ, charred corn poblano and onion salsa, cilantro, and lime, choose brisket, pork, sausage, jackfruit, shrimp, or brussel sprouts. 2.79

### SMOKED WINGS

Jumbo Chicken Wings Smoked low and slow then flash fried to order. BBQ Rub, Sweet BBQ, Buffalo, Hot Buffalo. 5 Wings 7 10 Wings 14

### ROASTED BRUSSEL SPROUTS

Fresh Brussel sprouts roasted and tossed in our house mustard vinaigrette. 8

### CAROLINA HUSH PUPPIES

Savory fried cornmeal dumplings served with sweet honey butter. 5.25

### LOADED BARREL FRIES

House fries, aged cheddar cheese sauce, jalapeños, tomatoes, and chipotle sour cream. 10.99 Top with brisket, pork, sausage, jackfruit, or brussel sprouts. 3.49

## Salads

### BBQ CHEF SALAD

Chopped Romaine lettuce, roasted tomatoes, cucumber, charred sweet corn and poblano pepper blend, sharp cheddar cheese, and smoked gouda, drizzled with bbq ranch dressing. Half 4.99 Full 8.99

### SUMMER SALAD

Romaine lettuce blend, peaches, strawberries, candied pecans, creamy goat cheese and peach champagne vinaigrette. Half 4.99 Full 8.99

### SMOKEHOUSE CAESAR SALAD

Romaine lettuce, shaved parmesan, smoked Caesar dressing. Half 4.99 Full 7.99

### SCRATCH DRESSINGS

Italian, Ranch, BBQ Ranch, Peach Champagne Vinaigrette, Moody Blue Cheese, Mustard Vinaigrette, Smoked Caesar, and French.

MAHI MAHI 8.99

GF FRIED CHICKEN BITES 4.99

GRILLED SHRIMP 7.57

### Salad Toppers

PULLED CHICKEN 4.99

BBQ JACK FRUIT 4.20

ROASTED BRUSSELS 4.89

BRISKET 6.23

BURNT ENDS 6.49

PULLED PORK 5.78

## OHIO BBQ

*We use shagbark hickory and cherry wood and our piggy stardust bbq rub to create our 35 year old recipe.*

### BEEF BRISKET

Slow smoked brisket cooked for up to 18 hours with shagbark hickory or cherry wood. 8.99

### BRISKET BURNT ENDS

Beef Brisket double seasoned and double smoked. 9.99

### PULLED PORK SHOULDER

Pork Shoulder smoked, seasoned, and pulled to order. 8.23

### PULLED CHICKEN

Dark meat chicken smoked and pulled mixed with smokey bbq sauce. 8.77

### BBQ JACKFRUIT

Jackfruit simmered in sweet bbq sauce and piggy stardust creating a delicious vegan BBQ. 7.99

### SMOKED KIELBASA

Double smoked kielbasa seasoned and grilled. 8.77

### MAKE IT A SANDWICH!

Split top potato Bun .64 Gluten Free Bun 1.50

### RIBS & WINGS

#### SMOKEHOUSE RIBS

Our ribs are full of meat and up to 4 pounds a slab before cooking. Rubbed and smoked to perfection.

Half Slab 13.49 Whole Slab 24.99

#### SMOKED WINGS

Jumbo Chicken Wings Smoked low and slow then flash fried to order.

5 Wings 6.99 10 Wings 13.99  
Sweet BBQ, Buffalo, Hot Buffalo

HOUSE PICKLES .75 GARLIC TEXAS TOAST .75

## Burgers & Sandwiches

### BARREL BURGER

Bourbon candied maple shoulder bacon, bleu cheese, grilled onion, and spicy chipotle BBQ aioli. 11.99

### BOAR BURGER

Pecan smoked shoulder bacon, smoked Gouda, crispy onion, B&B pickles, lettuce, and tomato. 11.99

### CLASSIC BURGER

Half pound burger, lettuce, tomato, and onion. 9.99

### AMERICAN CHEESE

.99

### AGED CHEDDAR

.99

### SMOKED GOUDA

.99

### FRIED EGG

1.50

### FRIED GREEN TOMATO

1.75

### CRISPY ONIONS

.79

### GLUTEN FREE BUN

1.50

### THE BIG PIG

Pulled pork, smoked kielbasa, smoked shoulder bacon, topped with sharp cheddar, cole slaw, house pickles, spicy chipotle BBQ sauce, crispy onion straws on a toasted potato bun. 11.59

### FLYING HAWAIIAN

Pulled chicken mixed with smokey sauce, grilled pineapple, smoked gouda, on a potato bun. 9.76

### BRISKET CUBANO

Smoked brisket, sliced ham, melted swiss cheese, pickles, and Carolina remoulade. 10.99

### SHRIMP PO'BOY

Cajun marinated wild red Argentinian shrimp breaded with cornmeal and flour, topped with creamy slaw and diced tomatoes on a split top bun. 11.99

## SUPPER

### COWBOY RIBEYE

Chicago cut 18oz. Bone-in Ribeye seasoned and grilled to temperature with a rustic fried potato Cake 29.99

### BBQ & MAC

Cavatappi pasta and aged cheddar cheese sauce with pork, brisket, burnt ends, or chicken drizzled with smokey bbq sauce. 15.99

### LOADED BAKED POTATO

Idaho Baked Potato topped with aged cheddar cheese, green onions and chipotle sour cream. Choose Brisket, Pork, Pulled Chicken, Jackfruit, or Kielbasa. 12.99

### SHRIMP & GRITS

Stone ground grits with aged cheddar, smoked kielbasa, red Argentinian wild shrimp in a cajun cream sauce. 17.99

### BLACKENED MAHI MAHI

A Carolina favorite served with a spicy potato cake, sweet BBQ sauce, and chef's vegetable. 18.58

### PIE ON THE HOG

Thin crust pizza, BBQ pizza sauce, smoked provolone, sharp cheddar, sliced kielbasa, pork shoulder, and pecan bacon pieces. 15.87

## RIDE WITHS

### COLLARD GREENS

Collard Greens, onions, smoked pork, vinegar, and sugar. 4.25

### HOUSE FRIES

Skin on house fries seasoned with our piggy stardust bbq rub. 3.25

### SWEET FRIES

Sweet Potato fries seasoned with salt and pepper. 4.99

### CAROLINA HUSH PUPPIES

Savory fried cornmeal dumplings served with sweet honey butter. 5.25

### MAC & CHEESE

Cavatappi pasta, aged cheddar cheese sauce, salt & pepper. 4.99

### SPICY MAC

Cavatappi pasta, aged cheddar cheese sauce, jalapeños, and sriracha kimbal sauce. 5.49

### SIDE SALAD

Romaine lettuce, tomatoes, shredded cheddar cheese. 3.95

### BARREL CHIPS

Thick cut potatoes fried in house. 3.49

### CREAMY SLAW

Creamy house made slaw dressing with EDTA free mayo, sugar, vinegar, and celery seed. 3.99

### CORNBREAD CAKE

Sweet Moist Cornbread topped with butter spread. 4.99

### CHEF'S VEGETABLE

Seasonal vegetable choice ask for details. 5.25

# FAMILY PACKS

FAMILY PACKS DESIGNED TO FEED A FAMILY OF 4

## **BEEF BRISKET FAMILY PACK**

Over a pound of brisket, two choices from the ride withs, hush puppies with honey butter, 4 pieces of garlic toast or sandwich buns, and 4 containers of BBQ sauce choose Carolina, sweet and smokey, smokey, and spicy chipotle. 45.99

## **BURNT ENDS FAMILY PACK**

Over a pound of burnt ends and two choices from the ride withs, hush puppies with honey butter, 4 pieces of garlic toast or sandwich buns, and 4 containers of BBQ sauce choose Carolina, sweet and smokey, smokey, and spicy chipotle 45.99

## **RIBS AND CHICKEN**

Whole Slab of Ribs, 15 Chicken Wings, two choices from the ride withs, hush puppies with honey butter, 4 pieces of garlic toast or sandwich buns, and 4 containers of BBQ sauce choose Carolina, sweet and smokey, smokey, and spicy chipotle 49.99

## **PULLED PORK**

Over a pound of Pork and two choices from the ride withs, Hush Puppies with Honey butter, 4 pieces of garlic toast or sandwich buns, and 4 containers of BBQ sauce Carolina, Sweet and Smokey, Smokey, and Spicy Chipotle 38.99

## **PULLED CHICKEN**

Over a pound of pulled chicken and two choices from the ride withs, Hush Puppies with Honey butter, 4 pieces of garlic toast or sandwich buns, and 4 containers of BBQ sauce Carolina, Sweet and Smokey, Smokey, and Spicy Chipotle. 39.99

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## BRUNCH

SUNDAY NOON - 3PM

### **SOUTHERN BISCUITS AND GRAVY**

Two cheddar biscuits with red eye gravy and scrambled Eggs. 9.99

### **CHEF'S EGG FRITATA**

A mixture of vegetables and smoked meats from our brunch chef. Served with a cheddar biscuit. Ask your server for details. 11.99

### **BREAKFAST PIZZA**

Salsa, scrambled eggs, smoked sausage, charred corn and poblano mix, aged cheddar cheese on a thin cracker crust. Gluten free on request. 11.99

### **BELGIAN SUGAR PEARL WAFFLES**

Two Belgian pearl sugar waffles, sweetened strawberries, and whip cream. 9.78

### **BEEF BRISKET HASH**

Brisket charred corn, roasted poblano, and potato hash topped with medium fried egg. 7.99

### **THE CHARLESTON**

Stone ground grits with aged cheddar, smoked kielbasa, shrimp and cajun cream sauce. 19.89

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## SWEETS

### **PEACH BREAD PUDDING**

Ripped bread and peaches tossed in traditional egg custard baked golden brown with sweet cream and carmel sauce. 5.99

### **CHOCOLATE TEXAS SHEET CAKE**

Velvety moist cake with sweet chocolate frosting. 6.49

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## DRINKS

**NATURAL SUGAR FREE SPARKLING WATER** Watermelon, Mango, and Lemon. 2.25

**ALL NATURAL SODAS** Cola, Black Cherry, Lemon-Lime, Root Beer. 2.99

**DIET COKE** 2.99

**BROWN SUGAR SWEET TEA** 2.99

**UN-SWEET TEA** 2.99

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## COCKTAILS

### **SMOKED OLD FASHIONED**

Cherrywood Smoke infused Old Forester Bourbon, Angostua & Orange Bitters, Muddled Luxardo Cherry, Orange Old Forester 11 Old Forester 1870 13 Old Forester 1920 15

### **SUMMERTIME**

Woodford Reserve, lemon honey simple syrup, shaken hard and poured with a sliced clementine garnish. 12

### **WATERMELON MARGARITA**

El Jimador Tequila, and our house made watermelon margarita mix. Just pour over ice. Single 10 Pitcher of four 38

### **SPICY MAPLE MANHATTEN**

Jack Rye Whiskey, Sweet Vermouth, Luxardo Cherry, and Spiced Maple Syrup 11

### **BLACKBERRY MULE**

Tito's Handmade Vodka, Muddled Blackberries, Lime Juice, Ginger Beer 9

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## OHIO CRAFT BEER

1 GALLON COUNTRY GROWLERS

### **OUTERBELT BREW-B-Q KOLSCH**

Choose one of our 12 Ohio Craft Beers 39.99

### **BUD LIGHT**

1 Gallon Milk Jug Growler 20

### **OUTERBELT BREW-B-Q KOLSCH**

7.50 Gallon Growler 45