



EST.

1983

BARREL & BOAR

BBQ GASTROPUB



BBQ

SNACKS

CAROLINA HUSH PUPPIES

Four savory fried cornmeal dumplings served with sweet honey butter. 4.99

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

SMOKED WINGS GF

Fresh chicken wings smoked and flash fried to order. Choose BBQ Rub, Sweet BBQ, Buffalo, Hot Buffalo. 5 Wings 6.99 10 Wings 13.99

ROASTED BRUSSEL SPROUTS GF

Fresh Brussel sprouts roasted and tossed in our house mustard vinaigrette. 6.99

FRIED JALAPENO CORNBREAD

Fried Jalapeno Cornbread bites with BBQ Aioli 5.99

STREET TACO GF

BBQ with charred corn, poblano, onion salsa, cilantro, lime, choose brisket, pork, sausage, jackfruit, shrimp, mahi, or Brussel sprouts. 3.49

Cheese .25

SOUP AND SALAD



SUMMER SALAD GF

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

SMOKEHOUSE CAESAR SALAD GF

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

BBQ CHEF SALAD GF

Chopped Romaine lettuce, heirloom cherry tomatoes, sliced cucumber, charred sweet corn salsa, shredded gouda, and shredded cheddar, drizzled with bbq ranch dressing. Full 8.99

BRISKET FRENCH ONION SOUP AND SWISS

Caramelized onions simmered with beef broth and smoked brisket pieces 5.89

JALAPENO CORNBREAD CROUTONS

Six croutons made from scratch fried to order. .75

SCRATCH DRESSINGS GF

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

SALAD TOPPERS

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|---------------------|------|----------------|------|---------------------|------|
| MAHI MAHI GF | 8.99 | BRISKET GF | 6.23 | PULLED CHICKEN GF | 4.99 |
| FRIED CHICKEN BITES | 4.99 | BURNT ENDS GF | 6.49 | BBQ JACK FRUIT VG | 4.20 |
| GRILLED SHRIMP GF | 7.57 | PULLED PORK GF | 5.78 | ROASTED BRUSSELS VG | 4.89 |

BURGERS & SANDWICHES

BARREL BURGER

Bourbon candied maple shoulder bacon, bleu cheese, grilled onion, and spicy chipotle BBQ aioli. 13.89

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

BLACK BEAN BURGER VG

Black bean vegetarian burger, lettuce, tomato, and onion on a potato bun. 9.99

CUSTOMIZE YOUR BURGER

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|----------------------|------|
| SLICED BRISKET | 3.25 |
| PULLED PORK | 2.79 |
| PECAN SHOULDER BACON | 1.79 |
| AGED CHEDDAR CHEESE | 1.89 |
| SMOKED GOUDA CHEESE | .75 |
| AMERICAN CHEESE | .75 |
| 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

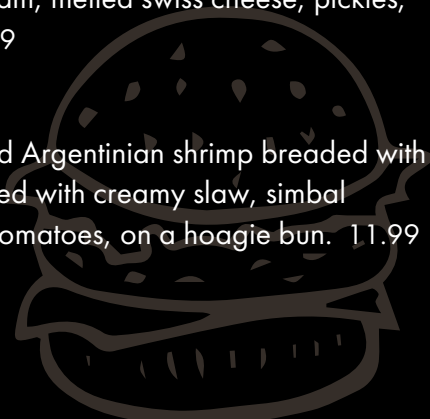
Pulled chicken mixed with smokey sauce, grilled pineapple, smoked gouda, on a potato bun. 9.76

BRISKET CUBANO

Smoked brisket, sliced ham, melted swiss cheese, pickles, and dijon mustard. 10.99

SHRIMP PO'BOY

Cajun marinated wild red Argentinian shrimp breaded with cornmeal and flour, tossed with creamy slaw, simbal mayo, and sliced roma tomatoes, on a hoagie bun. 11.99



SUPPER

Supper Items Not available during Sunday brunch

BBQ & MAC

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

CHICKEN AND WAFFLES

Smoked pulled chicken in spicy maple syrup over Belgian sugar pearl waffles garnished with green onion. 15.99

COWBOY RIBEYE GF

Chicago cut 18oz. Bone-in Ribeye seasoned and grilled to temperature with rustic fried potato cake. 34.99

GARLIC BUTTER 2

SHRIMP & GRITS

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

BLACKENED MAHI MAHI GF

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

PIE ON THE HOG GF

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

LOADED BAKED POTATO GF

Idaho Baked potato topped with aged cheddar cheese sauce, brisket, pork, pulled or chicken, sour cream, and green onion. 12.99

*CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, FISH, EGGS, OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OHIO BBQ

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

BEEF BRISKET GF

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

BRISKET BURNT ENDS GF

Beef Brisket double seasoned and double smoked. 9.99

PULLED PORK SHOULDER GF

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

PULLED CHICKEN GF

Dark meat smoked and pulled. 8.77

BBQ JACKFRUIT GF VG

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

SMOKED KIELBASA GF

Double smoked kielbasa seasoned and grilled. 8.77

RIBS & WINGS

SMOKEHOUSE RIBS GF

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 14.99
Sweet BBQ, Buffalo, Hot Buffalo

MAKE IT A SANDWICH!

Split top potato Bun .64 Gluten Free Bun 1.50

HOUSE PICKLES .25 GARLIC TEXAS TOAST .75

RIDE WITHS

COLLARD GREENS GF

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. 4.25

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

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. 3.79

CHEF'S VEGETABLE GF

Seasonal vegetable choice ask for details. 5.25

SWEETS

PEACH BREAD PUDDING

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

Top with Vanilla Bean Ice Cream 1.79

CHOCOLATE TEXAS SHEET CAKE

Velvety moist cake with sweet chocolate frosting. 5.49

Top with Vanilla Bean Ice Cream 1.79

WAFFLE BERRY SHORTCAKE

Belgian Pearl Sugar Waffle, two scoops of vanilla ice cream, sweetened strawberries, and whip cream. 8.75

LEMON BLUEBERRY COBBLER

Lemon Blueberry Cobbler with a cornmeal sugar-cookie crust and a scoop of vanilla ice cream. 6.99

Top with Vanilla Bean Ice Cream 1.79

DRINKS

SODA Coca - Cola, Diet Coke, Root Beer, Sprite, Mr Pibb, Cherry Coke, Fruit Punch 2.99

SPARKLING WATER Watermelon and Mango 2.25

LEMONADE 2.99

BROWN SUGAR SWEET TEA 2.99

UN-SWEET TEA 2.99

HEALTHY FACTS

We choose products that are better for YOU!

Rectopamine free pork

Tripolyphosphate free shrimp

No soybean oil in our dressings

No sugar or gluten in our bbq rub



SUNDAY BRUNCH 11am - 2pm

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, cajun cream sauce and two fried eggs. 17.99

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| <i>CHEDDAR BISCUIT</i> | 1.79 |
| <i>PECAN SHOULDER BACON</i> 2 Pieces | 2.99 |
| <i>FRIED BREAKFAST POTATO</i> | 2.59 |
| <i>BELGIAN PEARL SUGAR WAFFLE</i> | 2.79 |
| <i>RED EYE GRAVY</i> | 1.99 |

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

BLOODY MARY BAR

House bloody Mary mix regular or spicy with Tito's Vodka and your choice of condiments. Card provided by server. 7.99

WEEKLY SPECIALS

BAR HAPPY HOUR

3pm - 6pm Monday - Friday

SUNDAY BUCK FIFTY A BONE

Dine in only limit 6 per order

BURGER & BEER MONDAYS

\$6 CHEESEBURGERS \$2 DOMESTIC DRAFTS \$2.50 BOTTLES

TACO TUESDAY

3 TACOS FOR 9 AND 5 FOR 14. \$6 SPECIALTY MARGARITAS ALL NIGHT JALAPEÑO, STRAWBERRY, PEACH, AND REGULAR.

WINE DOWN WEDNESDAYS

\$4 GLASS POURS, HALF PRICE BOTTLES, \$15 WINE FLIGHTS

THIRSTY THURSDAY BOURBON NIGHT

Discounts on selected bourbons and whiskey. Special flights determined by availability.

FANCY FRIDAY'S

MARTINI AND MANHATTAN FEATURES. CRAB CAKE SPECIALS