

EST.



1983

# BARREL & BOARD

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

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 TACOS **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, diced 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

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

# BURGERS AND 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

Vegetarian black bean burger, lettuce, tomato, and onion on a split top potato bun. 9.99

### CUSTOMIZE YOUR BURGER

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

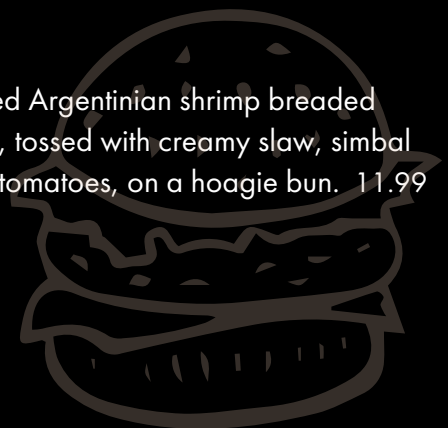
Pulled chicken mixed with smokey sauce, grilled pineapple, smoked gouda, on a potato bun. 9.76

## 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



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# SUPPER

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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 two Belgian sugar pearl waffle 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

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

## LOADED BAKED POTATO GF

Idaho Baked potato topped with aged cheddar cheese sauce, brisket, pork, or pulled 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.*

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# OHIO BBQ

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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 chicken smoked and pulled. 8.77

## BBQ JACKFRUIT GF

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

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# RIDE WITHS

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## 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 GF

Romaine lettuce, tomatoes, shredded cheddar cheese. 3.99

## CREAMY SLAW GF

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

## CORNBREAD CAKE

Sweet Moist Cornbread topped with butter spread. 3.49

## CHEF'S VEGETABLE GF

Seasonal vegetable choice ask for details. 5.25

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# SWEETS

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## 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, Mellow Yellow 2.99

**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 **GF**

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

<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 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 **GF**

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