

# BARREL & VINE

LEMONT, ILLINOIS

## CHARCUTERIE & CHEESE BOARD

22

Preserves, apples, cornichons, candied nuts, crackers, olives AND your choice of 5 selections from the meats and cheeses below.

### MEATS:

- PROSCIUTTO DI PARMA - Italy
- HOT SOPRESSATA - Mastro, Ontario
- LANDJEGAR- Nueake's, Wisconsin
- ROSEMARY HAM - Fra'Mani, California
- SPANISH CHORIZO - Bunckhorst, Spain
- SMOKED SALMON - Atlantic
- MORTEDELLA - Framani, California
- BLACK TRUFFLE MOUSSE - Gilbert & Benard, NY



### CHEESES:

- BRIE - Lorraine, France, Sheep
- GRUYERE - Emmi Rosse, Wisconsin, Cow
- WHITE CHEDDAR - Hook's 4 Year, Wisconsin, Cow
- GORGONZOLA - Dolcina, Sartori, Wisconsin, Cow
- GOAT - Larur Chanel, California, Goat
- MANCHEGO - Spain, Sheep
- VINTAGE VAN GOGH GOUDA - Emmi Roth, Wisconsin, Cow
- HUMBOLDT FOG - Cypress Grove, California, Goat
- HAVARTI- Edelweiss, Wisconsin, Cow

## STARTERS

- SLOW ROASTED TOMATO BRUSCHETTA** 12  
*Grilled sourdough bread, whipped goat cheese, fresh basil, balsamic glaze and olive oil*
- IMPORTED BURRATA** 12  
*Homemade arugula-basil pesto, balsamic reduction, infused E.V.O.O., aleppo peppers, rustic crostini*
- CRAB CAKES** 24  
*Pretzel crusted, lemon grass aioli, pickled melons*
- CRISPY CALAMARI** GF 16  
*Sweet chili dynamite sauce, fresh cilantro, lemon wedges*
- SMOKED SALMON CARPACCIO** 14  
*Lightly lemon marinated, capers, arugula, asiago crackers*
- SHRIMP AU GRATIN** 16  
*Baked smoked gouda, mozzarella, parmesan, jumbo shrimp, garlic bread sticks*
- POLISH STYLE PIEROGI** 14  
*Sauerkraut & Mushroom OR  
Potato & Cheese topped with onions and bacon*
- MANGO AVOCADO SHRIMP CEVICHE** GF 14  
*Citrus marinated, fresh tomato, thin sliced shallots, crispy tostada*
- B&V BRUSSELS SPROUTS PLATTER** 12  
*Yuzu and honey vinaigrette, lemon wedge*
- MEDITERRANEAN SQUID STEAK** GF 18  
*Grilled, citrus marinated, mediterranean olive relish, balsamic glaze*
- BRIE & FIG CROSTINI** 12  
*Creamy mascarpone cheese, citrus honey drizzle*

## SOUPS

- FRENCH ONION SOUP** - 8
- SOUP OF THE DAY** MKT

## ACCOMPANIMENTS

- GARLIC MASHED POTATOES** 6
- TRUFFLE FRIES** 9
- SAFFRON POTATO WEDGES** 8
- SAUTEED CAULIFLOWER** 6

GF = Gluten-free

Gluten free buns and pasta available upon request

## FROM THE FIELD

- TIJUANA'S BEST** half full 6 9  
*Fresh romaine lettuce, parmigiano reggiano, garlic croutons, original caesar dressing*
- THE CHOPPED** GF half full 9 15  
*Fresh romaine lettuce, tomatoes, scallions, bacon bits, gorgonzola cheese, egg, ranch dressing*
- POPPIES & QUINOA** GF half full 9 14  
*Mesclun greens, romaine, apples, berries, candied nuts, poppy seed vinaigrette*
- GRILLED ROMAINE HEARTS** GF 16 9  
*Diced mango, avocado, scallions, tomato, cilantro vinaigrette*
- PESTO BURRATA** 15  
*Mesclun greens, roasted tomatoes, grilled sourdough, balsamic reduction*
- \*ADD TO ANY SALAD :**  
*Chicken: 5 Steak: 7 Shrimp: 7*

## HANDHELDS

- Served with fries. Substitute truffle or chimichurri fries for \$2.
- BARREL'S PUB BURGER** 15  
*½-pound charbroiled burger patty, lettuce, tomato, pickles, caramelized onions, chimichurri aioli, choice of cheese, brioche bun*
- TRIPLE "B"** 22  
*Charbroiled bison patty, crispy applewood smoked bacon, blue cheese crumbles, caramelized onions, zesty pickles*
- 90 MILES TO CUBA** 16  
*Slow roasted pork shoulder, rosemary ham, gruyere cheese, pickles and mustard, cuban bread*

## MAINS

- FILET MIGNON** GF 48  
*Pan-seared 8oz C.C., garlic mashed potatoes, grilled asparagus, cabernet demi sauce*
- GRILLED RIBEYE STEAK** GF 50  
*16oz Ribeye, saffron potato wedges, grilled asparagus, bourbon peppercorn sauce*
- STEAK FRITS** GF 42  
*Grilled 14oz NY strip, seasoned french fries, red wine sauce, truffle aioli*
- CHURRASCO** GF 32  
*Grilled 10oz hanger steak, Argentinian chimichurri sauce, seasoned curly fries*
- \*ADD TO ANY STEAK :**  
**Portobello mushroom** 8  
**Gorgonzola cheese** 6  
**Bone marrow** 6  
**Kona style coffee rub** 5
- ANGLER DREAM CATCH** MKT  
*Daily selection from the fish market*
- STUFFED PORK CHOP** GF 26  
*Smoked gouda cheese, saffron potato wedges, chimichurri sauce*
- PORTERHOUSE LAMB CHOPS** GF 50  
*Char grilled, garlic mashed potatoes, grilled asparagus, rosemary and red wine sauce*
- BRAISED BEEF SHORT RIB** GF 30  
*Garlic mashed potatoes, crispy leeks, red wine braising jus*
- PAN SEARED DUCK** GF 34  
*Stuffed with prosciutto, smoked gouda cheese, garlic mashed potatoes, brussels sprouts*
- BARREL'S CARBONARA** 28  
*Shrimp, chicken, bacon, red peppers and onions, bucatini pasta, creamy parmesan sauce*
- SHORT RIB BOLOGNESE** 28  
*Creamy tomato sauce, pappardelle pasta*
- CHICKEN PAPRIKAS** 26  
*Pan seared bone in chicken breast, creamy smoked paprika and tomato sauce, crispy potato dumplings, sour cream*
- B&V JAMBALAYA** 28  
*Sauteed shrimp, sliced andouille sausage, black forest ham, diced chicken, cajun tomato sauce, orzo pasta*
- PORTOBELLO STEAK** GF 26  
*Pan seared, balsamic marinated mushroom, cauliflower rice, chimichurri sauce, grilled asparagus*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.