

### SNACKS & STARTERS

- RICOTTA TOAST** toasted pecans, pomegranate, crispy rosemary, honey, chili flakes, country bread 13
- WARM ARTICHOKE & CRAB DIP** three cheeses, warm tortilla chips 14
- YELLOWFIN TUNA POKE** cucumber, chilies, seaweed, avocado, cilantro, sesame, yuzu-ponzu dressing 17
- KOBE BEEF SLIDERS (2 pc)** bacon, aged cheddar, special sauce 12
- LETTUCE WRAPS** pork belly, marinated vegetables, cilantro, limes, Korean BBQ sauce 16
- CHICKEN LOLLIPOPS (6 pc / 12pc)** Asian BBQ or spicy buffalo 14/26

**DAILY TACO (2 pc)** m/p

**CHEF'S DAILY SOUP** m/p

### BIG SALADS

- GRILLED AVOCADO BOWL** field greens, romesco, beets, broccoli, quinoa, toasted almonds 18
- GRILLED SHRIMP GREEK SALAD** arugula, cucumber, cherry tomato, red pepper, olive, red onion, marinated feta, red wine vinaigrette 23
- ROASTED CHICKEN COBB SALAD** tomatoes, cheddar, bacon, egg, avocado, romaine, mustard cider vinaigrette 21
- TUSCAN KALE & GRILLED CHICKEN CAESAR** croutons, parmesan cheese, caesar dressing 19
- BURGER BOWL** butter lettuce, tomato, cheddar cheese, scallions, smoked bacon, special sauce 18
- SESAME CRUSTED TUNA SALAD** napa cabbage, carrots, cilantro, edamame, avocado, soy-ginger vinaigrette 22

### BURGERS & SANDWICHES

ALL SERVED WITH FRENCH FRIES > GLUTEN FREE BUNS BY REQUEST, 1.75

- CLASSIC** lettuce, tomato, pickles, American cheese, special sauce 19
- BASH BURGER** caramelized onion & bacon jam, pickles, American cheese, special sauce 20 (6x NYWFF Winner)
- DOUBLE BARREL** two 4 oz. patties, American cheese, fried onions, pickles, special sauce 23
- BMC BURGER** 40 day dry-aged beef blend, tomato aioli, griddled onions, raclette cheese 25
- LAMB BURGER** grilled market onions, feta, harissa aioli 22
- BLACK BEAN VEGGIE BURGER** chipotle aioli, tomato, avocado, field greens 18
- SEARED TUNA** lemon pepper crusted tuna, avocado, lettuce, tomato, remoulade 17
- CRISPY CHICKEN** spicy coleslaw, pickles, spicy mayo 17

### ENTREES

- BURRATA RAVIOLI** roasted tomato & basil 18
- GRILLED CHICKEN PAYARD** arugula, farro, cherry tomato, goat cheese, roasted onions, balsamic vinaigrette 19
- SLOW ROASTED ATLANTIC SALMON** lemon potatoes, roasted onions, horseradish & dijon reduction 22
- HANGER STEAK** crispy fingerling potatoes, arugula & grilled onions, romesco sauce 23
- KNIFE & FORK BBQ BABY BACK RIBS** kale slaw, fried onions 22

### MARKET SIDES

- Crispy Brussel Sprout and Cauliflower 9
- Grilled Broccoli & Romesco 9
- Shishito Peppers 9
- Truffle & Parmesan Fries 9
- Rosemary Tater Tots 8

### FEATURED WINES

St. Emilion, Chateau Le Cros "Grand Cru" 2014  
Bordeaux  
18 gl 72 btl

Bordeaux Blend, Boxwood Estate "Topiary" 2014  
Middleburg  
21 gl 84 btl

### PRIME RIB FEAST

From 4 to 12, reserve our Prime Rib dinner.  
Reservations are required 24 hours in advance.  
Four courses, 75 per person.

Check out Wine Wednesday schedule and follow us  
@burgerandbarrel for wine and food updates