

BARRELHOUSE

Southern GastroPub

Small Plates

Buffalo Cauliflower

Grit Girl cornmeal crust,
celery, blue cheese 10

Smoked Salmon

Petite cornbread pancakes,
herb cream cheese, crispy capers 10

Southern Snack

Spicy pimento cheese and smoked
Simmon's Catfish dip 10

State Street Sausage Plate

Local Andouille, Tillamook Cheddar,
house bbq, pickles, praline mustard 10

Tuna Poké Nachos

Ahi Tuna, avocado, seaweed salad,
sesame seeds, wonton chips,
Hawaiian sauce, spicy aioli 13

Mississippi Arancini

Fried pimento cheese risotto,
Barrelhouse sauce 9

Crispy Confit Chicken Wings

Slow cooked in duck fat and deep fried,
white bbq 10

Brisket Sliders

House smoked brisket, sesame ginger
slaw, marinated cucumbers,
Korean bbq, Gil's bun 12

Smoked Chicken Flatbread

House smoked local Farms Chicken,
white BBQ, crumbled bacon, smoked
Tillamook Cheddar, green onion 13

Salads

Kale Caesar

Baby kale, shaved parmesan,
Gil's Bread crouton,
caesar vinaigrette 6/10

Cobb Wedge

Crumbled bacon, chopped egg, avocado,
cherry tomato, roasted pecans, onion
strings, blue cheese dressing 6/10

Grapefruit & Greens

Spring mix, grapefruit,
roasted pecans, goat cheese,
grapefruit vinaigrette 6/10

add: Chicken 5 | Shrimp 5

Smoked Salmon 5

(add to any entree salad)

Meatball Menu

(5 per order)

9

Choose type of Meatball

Angus Beef

Home Place Pastures Pork

Joyce Farms Chicken

Choose type of Sauce

Classic Tomato

Parmesan Cream

Pecan Basil Pesto

Make it a Sub

(Choose one Side) 12

Make it a Pasta

(Bellhaven Pasta Co. bucatini) 14

Skillet Dessert

Daily Preparation 8

Large Plates

Country Cuban

Braised pulled pork, country ham,
fried pickles, white cheddar, praline
mustard, Gil's Bread hoagie, house
cut fries 13

Barrelhouse Burger

White cheddar, caramelized onion,
tomato, house pickle, shredded
lettuce, Barrelhouse sauce, Gil's
bun, house cut fries 13

Cajun Pasta

Blackened chicken, local Andouille,
pimento pepper, Belhaven Pasta
Co. bucatini, parmesan cream 16

Joyce Farms Chicken Breast

Pecan basil pesto, roasted MS sweet
potatoes, thin beans 16

Shrimp and Grits

Gulf shrimp, pimento cheese Grit
Girl Grits, country ham, smoked
tomato cream 17

Maple Leaf Farms Duck Breast

House smoked duck, MS fingerling
sweet potatoes, creamed kale,
Merlot molasses reduction 18

Stuffed Pork Chop

Andouille cornbread stuffing, Delta
Blues Rice cake, turnip greens,
bourbon sorghum glaze 20

Sides

Creamed Kale

Roasted MS Sweet Potatoes

Pimento Cheese Grits

Daily Vegetable

Thin Beans

Rice Grit Cake

House Cut Fries

Turnip Greens

3

Owner/GM: Andrew Kehoe

Executive Chef: Stephen Kruger

3009 North State Street | Jackson, MS 39216 | barrelhousejxn.com | 769.216.3167

18% gratuity will be added to parties of 8 or more

Please inform your server of any food allergies you may have; Consuming raw foods may have negative effects or cause food borne illness.

B A R R E L H O U S E

Southern GastroPub

Barrelhouse Social Hour

4pm-6pm M-F

\$1 – Off All Draft Beer

\$2 - Domestic

Budweiser

Bud Light

Michelob Ultra

Miller Lite

Miller High Life

PBR Tallboys

Coors Light

Coors Original

Yuengling

Yuengling Light

\$3 – Off Select Glasses of Wine

Rose D'Anjou \$4

Meiomi Chardonnay \$6

Josh Cab \$5

Secateurs Red Blend \$6

\$4 – Well Drinks

Cathead Vodka

Four Roses Bourbon

New Amsterdam Gin

Espolon Tequila

Plantation Rum

Dewars Scotch

\$5 – Meatballs

Daily Cocktail Special

(Additional parking is available behind the restaurant. Turn down the hill at the end of the strip by the Capri.)