



BARRELHOUSE

SMALL PLATES

Tuna Poké Nachos

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

Crispy Confit Chicken Wings

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

State Street Sausage Plate

Local Andouille, smoked cheddar, house bbq, pickles, praline mustard - 10

Smoked Chicken Flatbread

House smoked MS chicken, white BBQ, crumbled bacon, smoked cheddar, chives - 13

MEATBALL MENU

Choose type of meatball (5 per order)

Angus Beef
Home Place Pastures Pork
Joyce Farms Chicken

Choose type of Sauce

Classic Tomato
Parmesan Cream
Pecan Basil Pesto
9

Make It A Sub (Choose One Side)

12

Make It A Pasta (Bucatini)

14

SANDWICHES

served with house cut fries

Blackened Chicken Caesar wrap

blackened MS chicken, house caesar, baby kale, shaved parm, spinach wrap - 10

Barrelhouse Club

smoked turkey, country ham, corn cobb smoked bacon, shredded lettuce, sliced tomato, spicy aioli - 13

Classic Philly Cheesesteak

thin sliced ribeye, caramelized onions, sharp cheddar cheese sauce, Gil's hoagie - 13

Turkey Panini

smoked turkey, pecan basil pesto, sundried tomato aioli, swiss, pressed Gil's Bun - 10

Country Cuban

Braised pulled pork, country ham, fried pickles, swiss, praline mustard, Gil's hoagie - 13

Barrelhouse Burger

Angus beef, sharp cheddar, caramelized onion, tomato, house pickle, shredded lettuce, Barrelhouse sauce, Gil's bun - 13
Corn cobb smoked bacon - 3

Sushi Burrito

Ahi tuna, avocado, spicy aioli, seaweed salad, sticky rice, cucumber, sesame ginger glaze - 15

BLUE PLATES

Choice of 1 meat and 2 sides, served with cornbread - 11

Fried Catfish

MS Delta Catfish, house tartar

Fried Chicken Breast

MS Chicken, choice of hot pepper honey or parmesan cream

Hamburger Steak

Angus beef, caramelized onions, demi gravy

Chicken and Dumplings

MS Chicken, classic dumplings

Braised Pork Shoulder

Choice of house bbq or white bbq

SIDES

Southern style green beans
Greens
Cheddar mac and cheese
Homestyle mashed potatoes
House cut fries
Black eyed peas
Roasted MS sweet potatoes
Pimento cheese grit girl grits
Butter beans
House salad- choice of dressing
Fried okra
- 3

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

Asian Chop

Romaine, wonton strips, edamame, sliced almonds, avocado, cucumber, toasted sesame vinaigrette - 6/10

Add:

MS Chicken - 5
Gulf Shrimp - 6
Smoked Salmon - 6
Poké Tuna - 7
(add to any entree salad)

GM:

Ashley Dollar

Executive Chef:

Stephen Kruger

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BARRELHOUSE

SOCIAL HOUR MENU

3pm-6pm M-F

\$2 - Domestic		\$3 - Off Select Glasses of Wine	\$4 - Well Drinks	\$5 - Meatballs <i>(available between 4-6)</i>
Budweiser	Coors Light	Moment of Plaisir Rose \$4	Tito's Vodka	DAILY COCKTAIL SPECIALS
Bud Light	Coors Original	Meiomi Chardonnay \$6	Four Roses Bourbon	
Dixie Lager	Yuengling	Josh Cabernet \$5	New Amsterdam Gin	
Michelob Ultra	Yuengling Light	Line 39 Sauvignon Blanc \$5	Espolon Tequila	
Miller Lite	Yuengling Pilsner Tallboy	Domaine De La Motte Pinot Noir \$4	Plantation Rum	
Miller High Life			Dewars Scotch	

PARKING AVAILABLE BEHIND BARRELHOUSE

