

Brood & Barley

Starters

Crabby Fries.....\$9

Chesapeake dust, with philly sauce, green onion

Shush Fries.....\$9

Melted aslago with Shush sauce, green onion

Brayan's Broadway.....\$17

Steamed Mussels woth coconut cream, yellow curry, tomato, garlic, ginger, cashews, blakc garlic gilled bread

Mussels & Frites.....\$17

Garlic parmesan cream, fresh herbs, crispy frites

Crispy Bleu Chips.....\$11

Creamy bleu sauce, bleu crumbles, green onion

Beer Cheese Fondue.....\$12

Garlic butter sauteed pretzel nuggets, beer cheese fondue

Scotch Deviled Egg.....\$12

Olles Farm sweet sausage, lemon zest, capers, pickled beet salad

Deep Fried Olives.....\$10

Pimento cheese stuffed Queen olives, tangy lemon aioli

OMG! Shrimp.....\$16

Fried shrimp, sweet & spicy smoked pineapple, mixed greens, green onion

Marrow and More.....\$25

Bone marrow, pickled mustard seed, cornichons, pickled onions, Community Backery Ciabatta

Pierogies & Crawfish.....\$15

Housemade pierogies, crawfish cream sauce, roasted corn relish, fried tarragon leaves

Arc Wings.....\$15

Fried duck wing drumettes, AR honey chili sauce, roasted red pepper, green onion, ranch drizzle

Tuna & Tentacle.....\$MP

House BBQ octopus tentacle, flash fried panko crusted Ahi Tuna, jasmine rice, pickled ginger

MeatN'Cheese Board....\$MP

Cured meats, house sausage, artisan cheeses, pickles, nuts, sauces, Honeyton farm honeycomb

Shell Belly Sliders.....\$MP

Seared scallops, lemon pepper pork belly, AR honey chili sauce, lemon aioli

Salads & More

Chicken Caesar.....\$21

Griled lemon pepper chicken, chopped romain, asiago, fried chicken crumble, caesar dressing

Argenta Cobb.....\$20

Fried chicken breast, romaine, bacon, hard egg, avacado, cucumber, tomato, bleu crumble, pickle slaw, charred tomato basil ranch

Shrimp & Berries.....\$23

Sauteed chermoula shrimp, arugula, blueberry, peanuts, red onion, avocado, gochujang viniagrette

Blackened Salmon...\$20

Grilled blackened salmon, mixed greens, avocado, tomato, cucumber, radish, crispy onion, ginger citrus gastrique

Cajun Blue Salad.....\$22

Blackened Teres Major steak, mixed greens, tomato, cucumber, crostini crunchies, blue cheese dressing

Burgers & Sammies

Raclette Burger.....\$18

Raclette cheese blanket, pilsner onions, charred brioche

The Umami Bomb....\$18

Bison patty, swiss cheese, fried portobello mushrooms, black garlic aioli

Dutch Burger.....\$18

House scrapple, cream cheese, fried egg, apple butter, charred brioche

The Big Stupid.....\$MP

Burger of the month, ask your server

Chicken Sammie.....\$15

Fried chicken breast, lettuce, tomato, pickle relish, Shush sauce, asiago brioche

Spicy Falafel.....\$15

Deep fried falafel, roasted pepper, greens, grilled tomato, tzatziki, toasted pita

Add bacon, cheese and avocado \$5

All Burgers & Sammies served with a side salad or house kettle chips

Substitute fries \$2

Substitute soup \$4

Top Tier Entrees

Fried Chicken.....\$22

Fried chicken breast, confetti creamed corn, roasted brussels, Amish chicken gravy

Grilled Ribeye.....\$55

18 oz. Ribeye, horseradish mash, green peppercorn gravy, crispy onion

Smoked Pork Chop...\$33

Double bone-in pork chop, Arkansas rice grits, tart cherry reduction, chopped pecans

Beef & Bugs.....\$36

Grilled Teres Major steak, crawfish, miso creole cream, lemon zested barley, corn, green onion

Fish & Chips.....\$20

Beer battered Mahi Mahi malt vinegar, tartar sauce, pickled onions, fries

Duck Risotto.....\$36

Tea brined duck breast, sweet potato & kale risotto, pickled mustard seed, fried kale

KBBQ Salmon.....\$24

Grilled skin-on salmon, gochujang glaze, bacon & barley stir fry, crispy carrot

Scallop Carbonara..\$MP

Pan seared scallops, bacon & orzo carbonara, green peas, cured egg yolk

B&B Meatloaf.....\$22

Dad's boar & bison meatloaf, mac & cheese, stewed tomatoes, onion gravy, crispy onion

Sides

..... \$7

Horseradish Mash

Bacon Brusseles

Mac & Cheese

Stewed Tomatoes

House Scrapple

Grilled Broccolini

Smoked Gouda Polenta

Lemon Zested Barley