


Breakfast Available before 2 pm

Yogurt Parfait | Banana, Blueberry, Strawberry, Granola, Honey, Ginger | 8 GF/V

Oatmeal | Walnuts, Dried Fruit, Brown Sugar, Cream | 6 V

Two Eggs | Any Way, Toast | 6 GF/V

Buttermilk Pancakes | Butter, Michigan  Maple Syrup | 7 V Add: Blueberries | 4 Banana | 3 Chocolate | 4

Cinnamon French Toast | Michigan  Maple Syrup | 9 GF/V

Buttermilk Biscuits | Sausage Gravy | 4


Veggie Omelet | Spinach, Mushrooms, Tomato, Swiss Cheese, Toast | 11 GF/V

Eggs Benedict | English Muffin, Ham, Poached Eggs, Hollandaise | 11 GF/V

Brisket & Potato Hash | Onion, Peppers, Potatoes, Poached Eggs, Hollandaise | 10 GF

Campfire Skillet | Ham, Bacon, Sausage, Peppers, Onions, Two Eggs Scrambled, Potatoes, Cheddar, Toast | 11 GF

Frittatas | Build your own | 6 GF/V (Prices of add-ons vary)

Ham, Michigan  Bacon, Sausage, Brisket, Pulled Pork, Onions, Peppers, Mushrooms, Tomatoes, Spinach Avocado Cheddar, Swiss, American, Provolone, Pepper-jack

Sides

Fruit | 5 GF/V

Smoothie | 6 GF/V

Toast | White, Wheat, or Rye | 3 GF/V

English Muffin | 4 V

Home Fries | 3 V

Michigan  Bacon or Sausage | 4 GF

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch Available after 11am

Appetizers

Eggplant Caponata | Tomatoes, Red Onion, Capers, Olives, Garlic, Parsley, Grilled Baguette | 11 GF/V/Vegan

Tomato Bruschetta | Boursin Roasted Garlic, Parmesan, Fustini's 18yr Balsamic, Olive Oil | 11 GF/V

Hummus & Quinoa Tabbouleh | Grilled Naan, Bell Pepper, Carrots, Fennel, Celery, Extra Virgin Olive Oil | 11 GF/V

Brie Flatbread | Michigan  Apples, Walnuts, Ginger, Fustini's 18yr Balsamic | 12 V

Root Vegetable Medley | Roasted Brussel Sprouts, Sweet Potato, Beets, Goat Cheese, Cider Reduction | 8 GF/V

Jambalaya | Pulled Pork, Andouille, Scallion | 7 GF

Black Bean Nachos | Tomato, Sweet Onion, Pepper-Jack, Salsa, Cilantro-Lime Sour Cream, Avocado | 14 Half order | 8 GF/V Add: Chicken | 4 Pork | 5 Brisket | 6


Buffalo Chicken Dip | Tortilla Chips, Celery, Crumbled Blue Cheese, Scallions | 9 GF

Mushroom Toast | Shiitake, Oyster, Portobellos, Garlic Cream, Crostini, Parmesan | 13 V

Smoked Chicken Wings | Celery & Blue Cheese | 14 GF (half order | 8) Choose: Buffalo or Chipotle BBQ

Soup | Today's Selection | 5

Salads Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 5 Steak | 9

Chopped | Broccoli, Radish, Cucumber, Carrots, Quinoa, Cheddar, Michigan  Apple, Sherry Vinaigrette | 10 GF/V

Barrel Back Beet Salad | Arugula, Beets, Radish, Goat Cheese, Toasted Hazelnuts, Sherry Vinaigrette | 13 GF/V

Caesar | Romaine, Parmesan, Crouton, Lemon-Garlic Aioli, White Anchovy | 11 GF/V

Grilled Romaine | Tomato, Hard Cooked Egg, Bacon, Blue Cheese, Horseradish Vinaigrette | 12 GF/V

Please notify your server of any allergies, or dietary restrictions!

GF/V: This item can be prepared with alternate gluten free or vegetarian products. Request gluten free, or vegetarian with your server.

Sandwiches Choose: Chips French Fries | 3 Sweet Potato Fries | 4

Black Bean Quesadilla | Tomato, Onion, Pepper-Jack, Salsa Verde, Cilantro-Lime Sour Cream | 9 GF/V

Add: Smoked Chicken | 4 Smoked Pork | 5 Brisket, Steak | 9

Michigan  Beer Battered Whitefish | Tomato, Slaw, Lemon-Garlic Aioli, Pickle Chips, Sandwich Roll | 13 GF/V

Smoked Chicken Club | Focaccia, Smoked Chicken, Avocado, Bacon, Tomato, Pesto Aioli | 14

Barrel-Back "Cuban" | Pepper-Jack, Swiss, Michigan Herb Cured Ham, Smoked Pork, Cherry Peppers, Pickle Chips, Dijon Aioli, Sandwich Roll | 14 GF/V

BBQ Pork Sliders | Mango Slaw, Pretzel Bun | 10 GF

Brisket Melt | Sautéed Onions, Rye, Swiss, Horseradish Sauce | 14 GF

Steak Sandwich | Roasted Red Onion, Cherry Peppers, Provolone, Sriracha Aioli, Naan Bread | 13 GF/V

8oz Angus Burger | Iceberg, Tomato, Sweet Onion, Pickle Chips, Sandwich Roll | 12 GF/V

(Build your own burger from any listed menu ingredient)

Pizzas (Build your own pizza from any listed menu ingredient)

Classic Pepperoni | Mozzarella, Tomato Sauce | 13 GF

Roasted Mushroom & Ham | Roasted Mushrooms, Rosemary Ham, Roasted Garlic, Red Onions, Garlic Cream Sauce | 16 GF

Chicken Pesto | Almond Pesto, Smoked Chicken, Garlic, Tomato, Broccoli, Bacon, Mozzarella & Parmesan | 16 GF/V

Slow Roasted Smoked Pork | Roasted Red Onion, Mango Slaw, Pepper-Jack, BBQ Sauce | 16 GF

Italian Sausage | Roasted Portobello, Mozzarella, Tomato Sauce | 16 GF

BARREL | BACK restaurant

Breakfast & Lunch Menu

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Chef | John Murner
General Manager | Laura Kowalke