

Branch & Barrel

LUNCH

SMALL PLATES

- Crispy Horseradish Shrimp with Smoked Tomato Tartar - 13.99
- Seared Diver Scallops with Roasted Corn & Jalapeño Puree - 14.99
- Smoked Salmon Dip with Warm Pita - 11.99
- Braised Brisket Poutine with Hand Cut Fries, Bleu Cheese, Fresh Tomatoes & Green Onions - 12.99
- Broiled Brie with Fresh Strawberries, Hot Honey & Warm Pita - 11.99
- Cajun Chicken Eggrolls with Blackened Chicken, Andouille, Red Onion, Corn, Thyme, Cheddar & Creole Sauce - 10.99
- Grilled Orange-Tamarind Barbecue Lamb Skewers with Cheddar Grits & Green Onions - 10.99
- Southern Fried Popcorn Chicken & Pickles with Honey Mustard and Ranch - 9.99
- Pimento Cheese Deviled Eggs with Crispy Bacon - 7.99
- Crispy Salt & Vinegar Brussels Sprouts - 9.99
- Soft Pretzel Trio
Bacon, Cheddar & Jalapeños
Salt & Butter
Garlic-Parmesan
with Spicy Mustard & Calabrian Chili Tomato - 13.99

SOUP & SALADS

- Soup of the Day - 7.99
- Fresh Romaine Salad with Pickled Peaches, Goat Cheese, Crispy Andouille & White Balsamic Glaze - 10.99
- Chopped BLT Salad with Red Onions & Bleu Cheese Dressing - 10.99
- Southern Salad with Bourbon Buttermilk Fried Chicken, Romaine, Spicy Pickles, Tomatoes, Red Onion, Cheddar & Serrano Honey Mustard - 16.99
- B&B Cobb with Grilled Steak Skewers, Eggs, Avocado, Tomatoes, Jalapeno Candied Bacon, Bleu Cheese & Horseradish Ranch - 17.99
- Grilled Salmon with Baby Kale, Romaine, Artichokes, Tomatoes, Goat Cheese, Pine Nuts & Lemon Vinaigrette - 19.99
- Chicken Francese Caesar with Crispy Bacon, Spicy Croutons & Asiago Cheese - 17.99
- Herb Grilled Chicken Romaine Salad with Strawberries, Candied Pecans, Bleu Cheese & Lime Vinaigrette - 17.99

ENTREES

- Apple Butter Baby Back Ribs with Gingered Mashed Sweet Potatoes & Collard Greens - 18.99
- Barbecue Braised Beef Brisket with Horseradish Cheddar Mac & Cheese with Green Beans - 19.99
- Georgia Hot Chicken Cutlet with Hoppin' John Risotto & Baby Kale - 17.99
- Garlic Shrimp & Southern Noodles with Spicy Tomato Sauce & Baby Spinach - 19.99
- Grilled Steak Skewers & Hand Cut Fries with Chopped Salad - 21.99
- “Low Country Fish n Chips” Corn Dusted Red Snapper, Jalapeño-Corn Remoulade, Sweet Potato Fries & Southern Slaw - 21.99
- Chef’s Fresh Catch of the Day - MKT

SANDWICHES

- Lobster Roll with Lemon-Garlic Butter, Fresh Dill, Tomato & Green Onion - MKT
- Grilled Salmon BLT with Peppered Bacon, Lettuce, Tomato, and Garlic Dill Aioli - 17.99
- Ancho-Grilled Grouper Sandwich with Avocado, Tomato, and Chipotle Slaw - 18.99
- Honey-Peach Grilled Chicken with Cheddar, Arugula, Peppered Bacon, Crispy Jalapeños, & Dijonaise - 15.99
- Braised Beef Brisket with Horseradish Aioli, Crispy Onion and Jalapeño Hay - 17.99

BRUNCH

Available Saturday & Sunday 11 A.M. - 3 P.M.

- Chicken & Waffles with Sugar Pearl Waffles, Spicy Fried Chicken, Bourbon Maple Syrup & Fresh Fruit - 16.99
- Branch & Barrel “BEC”
Pulled Brisket, Over Easy Egg & Pimento Cheese on Texas Toast with Cottage Fries - 18.99
- Southern Scramble Skillet
Scrambled Eggs, Bacon, Cheddar, Grape Tomatoes & Spinach with Cottage Fries & Fresh Fruit - 16.99
- Steak & Eggs
Grilled Bistro Steak & Two Over Easy Eggs with Cottage Fries & Fresh Fruit - 22.99

BURGERS

- B&B Burger with Smoked Bleu Cheese, Tomato-Onion Jam, Arugula & Garlic Fries- 15.99
- Farmhouse Burger with Cheddar, Bacon, Arugula, Farm Fresh Eggs & Maple Fries - 17.99
- Grilled Lamb Burger with Whipped Feta, Lettuce, Tomato, Olive Tapenade & Lemon Pepper Fries- 18.99
- Southern Patty Melt with Spicy Pimento Cheese, Bacon & Garlic Fries - 16.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SMALL PLATES

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- Broiled Brie with Fresh Strawberries, Hot Honey & Warm Pita - 11.99
- Cajun Chicken Eggrolls with Blackened Chicken, Andouille, Red Onion, Corn, Thyme, Cheddar & Creole Sauce - 10.99
- Grilled Orange-Tamarind Barbecue Lamb Skewers with Cheddar Grits & Green Onions - 10.99
- Southern Fried Popcorn Chicken & Pickles with Honey Mustard and Ranch - 9.99
- Pimento Cheese Deviled Eggs with Crispy Bacon - 7.99
- Crispy Salt & Vinegar Brussels Sprouts - 9.99
- Soft Pretzel Trio Cheddar & Jalapeños Salt & Butter Garlic-Parmesan with Spicy Mustard & Calabrian Chili Tomato - 13.99

SOUP & SALADS

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- Grilled Salmon with Baby Kale, Romaine, Artichokes, Tomatoes, Goat Cheese, Pine Nuts & Lemon Vinaigrette - 19.99
- Chicken Francese Caesar with Crispy Bacon, Spicy Croutons & Asiago Cheese - 17.99
- Herb Grilled Chicken Romaine Salad with Strawberries, Candied Pecans, Bleu Cheese & Lime Vinaigrette - 17.99

ENTREES

- Apple Butter Center Cut Pork Chop with Gingered Mashed Sweet Potatoes & Collard Greens - 26.99
- Braised Beef Brisket with Horseradish Cheddar Mac & Cheese with Green Beans - 27.99
- Georgia Hot Chicken Cutlets with Hoppin' John Risotto & Baby Kale - 22.99
- Garlic Shrimp & Southern Noodles with Spicy Tomato Sauce & Baby Spinach - 24.99
- Grilled Bistro Steak & Hand Cut Fries with Chopped Salad - 27.99
- “Low Country Fish n Chips” Corn Dusted Red Snapper, Jalapeño-Corn Remoulade, Sweet Potato Fries & Southern Slaw - 28.99
- Maple Glazed Salmon with Herb Buttered Red Potatoes & Chef's Vegetable of the Day - 25.99
- Chef’s Fresh Catch of the Day - MKT

SANDWICHES

- Lobster Roll with Lemon-Garlic Butter, Fresh Dill, Tomato & Green Onion - MKT
- Grilled Salmon BLT with Peppered Bacon, Lettuce, Tomato & Garlic Dill Aioli - 17.99
- Ancho-Grilled Grouper Sandwich with Avocado, Tomato & Chipotle Slaw - 18.99
- Honey-Peach Grilled Chicken with Cheddar, Arugula, Peppered Bacon, Crispy Jalapeños, & Dijonaise - 15.99
- Braised Beef Brisket with Horseradish Aioli, Crispy Onion & Jalapeño Hay - 17.99

BRUNCH

Available Saturday & Sunday 11 A.M. - 3 P.M.

- Chicken & Waffles with Sugar Pearl Waffles, Spicy Fried Chicken, Bourbon Maple Syrup & Fresh Fruit - 16.99
- Branch & Barrel “BEC” Pulled Brisket, Over Easy Egg & Creamy Pimento Cheese on Texas Toast with Cottage Fries - 18.99
- Southern Scramble Skillet Scrambled Eggs, Bacon, Cheddar, Grape Tomatoes & Spinach with Cottage Fries & Fresh Fruit - 16.99
- Steak & Eggs Grilled Bistro Steak & Two Over Easy Eggs with Cottage Fries & Fresh Fruit - 22.99

BURGERS

- B&B Burger with Smoked Bleu Cheese, Tomato-Onion Jam, Arugula & Garlic Fries- 15.99
- Farmhouse Burger with Cheddar, Bacon, Arugula, Farm Fresh Egg & Maple Fries - 17.99
- Grilled Lamb Burger with Whipped Feta, Lettuce, Tomato, Olive Tapenade & Lemon Pepper Fries - 18.99
- Southern Patty Melt with Spicy Pimento Cheese, Bacon & Garlic Fries - 16.99

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SIGNATURE COCKTAILS

Cucumber Martini

Crop Organic Cucumber Vodka, Lime, Cucumber & Simple Syrup - 12

Ain't That A Peach

Seagrams Peach Vodka, Pineapple, Peach Shrub & Luxardo Cherry - 12

Southern Dusk

Woodford Reserve Bourbon, Pierre Ferrand Dry Curacao, Murrell's Row Eno Amaro & Peychaud's Bitters - 16

Cold Brew Martini

Vanilla-Infused New Amsterdam Vodka, Mr Black Cold Brew Liqueur, Cold Brew Coffee & Brown Sugar Syrup - 14

Palomatcha

Matcha-Infused Rejon Blanco, Lime, Agave & Fever-Tree Sparkling Grapefruit Soda - 14

Branch Berry

Bird Dog Blackberry Bourbon, Blackberry Shrub, Lemon, Muddled Strawberries & Citrus Soda - 12

What The Kids Call "Fire"

Jalapeno-Infused 400 Conejos Mezcal, Bell Pepper Shrub, Lime, Pineapple & Agave - 14

Islay 75

Botanist Gin, Combiar Elderflower, Lemon, Honey & Prosecco - 15

Sun Drunk

Myers's White Rum, RumHaven Coconut, Combiar Banana, Pineapple, Lime & Orgeat - 14

Cure For The Common Cocktail

Knob Creek Bourbon, Lemon, Honey, Peach Shrub, Fever-Tree Ginger Beer & Smoky Scotch Spray - 15

Avalon Spritz

Prince de Richmond Sparkling Rose, Pama Pomegranate & Sparkling Water- 14

Just a Really Good Manhattan

Bulleit Rye, Carpano Antica Formula Vermouth, Angostura Bitters & Luxardo Cherry - 16

Chainsmoker

Old Forester 1897 Bourbon, Maple Syrup & Black Walnut Bitters, Smoked - 16

BUBBLES & ROSÉ

Santa Marina Prosecco, Italy 8/28

Unshackled Brut, California 11/40

Prince de Richemont Sparkling Rosé, France 9/32

La Jolie Fleur Rosé, Provence 11/40

Pommery Brut Royal, Champagne 90

WHITE WINE

Brotherhood Riesling, New York 9/32

Whitehaven Sauvignon Blanc, Marlborough 12/44

Harken Barrel-Fermented Chardonnay, California 9/32

Franciscan Estate Chardonnay, Napa Valley 10/36

Louis Jadot Steel Chardonnay, Bourgogne 12/44

Santa Marina Pinot Grigio, Italy 8/28

King Estate Pinot Gris, Willamette Valley 13/48

Gotas de Mar Godello, Rias Baixas 15/56

Pahlmeyer Jayson Chardonnay, Napa Valley 95

RED WINE

J Vineyards Pinot Noir, California 12/44

Straight Shooter Pinot Noir, Willamette Valley 14/52

Intercept Red Blend, Paso Robles 13/48

Frog's Leap Flycatcher Red Blend, Lodi 16/60

Terrazas de los Andes Malbec, Mendoza 13/48

Saldo Zinfandel, California 15/56

St. Francis Merlot, Sonoma 12/44

Klinker Brick Cabernet Sauvignon, Lodi 12/44

The Calling Cabernet Sauvignon, Alexander Valley 14/52

Daou Cabernet Sauvignon, Paso Robles 15/56

The Prisoner Red Blend, California 75

Pahlmeyer Jayson Cabernet Sauvignon, Napa Valley 175

DRINK SPECIALS

Margarita of the Day

Corazon Blanco Tequila in a Margarita
Fresh Flavors Daily - 10

B&B Old Fashioned

Our Version of the Classic Cocktail
Made With Jim Beam Black - 13

Barrel Downs

Buffalo Trace Bourbon Infused with
our Slow-Drip System
Ask About our Current Infusions - 15

Draft Beer List



Bourbon List



Customer Notice - Prices listed on our menu reflect our cash price. Our regular price includes a 3.5% non-cash adjustment. We offer savings when you pay with cash

ABOUT US

At Branch and Barrel we think small. But in a good way! Chef Todd Hogan is all about very fine ingredients — the kind of things hard to find except at limited production spirit producers, boutique wineries and local farms. We're thinking small with our hand-crafted cocktails, house-made breads & one-of-a-kind desserts. Small like "Hey, welcome back! Come on in." The only thing we're not small on is our hospitality...and our portions. Chef Todd sees Branch and Barrel as a great opportunity to think small. To us, it's a really big thing.



SIGNATURE COCKTAILS

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Cucumber & Simple Syrup - 12

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Bird Dog Blackberry Bourbon, Blackberry Shrub,
Lemon, Muddled Strawberries & Citrus Soda - 12

What The Kids Call "Fire"

Habanero-Infused 400 Conejos Mezcal,
Bell Pepper Shrub, Lime, Pineapple & Agave - 14

Islay 75

Botanist Gin, Combiar Elderflower, Lemon,
Honey & Prosecco - 15

Sun Drunk

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Cure For The Common Cocktail

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