

FOR THE TABLE

BARN & CO SMOKED CHICKEN WINGS \$11	
get sauced	get rubbed
sweet heat	classic bbq
buffalo	lemon pepper
garlic butter	jamaican jerk
chipotle	gunpowder
	fire

PULLED PORK NACHOS (g) \$12
house made tortilla chips, smoked pulled pork, house cheese sauce, pico de gallo, sour cream

VEGGIE NACHOS AVAILABLE \$10 (v)

FRIED PICKLE SPEARS (v) \$8
jalapeno ranch

DEVILED EGGS (v) \$8
smoked paprika

SMOKEHOUSE CHILI (g) \$8
brisket, served with corn bread

CHICKEN NOODLE SOUP \$8
carrots, celery, gaujillo

SEASONAL SOUP \$8
ask your server for details

BARN BURNERS (g) \$9
bacon wrapped jalapenos stuffed with pork sausage, dried dates served with alabama white sauce

WHEN MAC MEETS CHEESE
creamy cheddar cheese, herb breadcrumbs
smokey pulled pork \$8 smoked brisket \$9

SMOKED CHICKEN ROLLS \$9
house smoked chicken, monterey jack cheese, poblano peppers, chipotle cream

TOTALLY FRIED SAMPLER \$19
smoked chicken rolls, fried pickle spears, barn burners, deviled eggs

PULLED PORK TACOS (g) \$12
three corn tortillas, smoked pork, pickled red onions, spicy taco slaw, guacamole

ANGRY SMOKED CHICKEN PASTA \$16
pasta tossed with smoked chicken, tomato, bacon, spicy parmesan alfredo sauce, toasted breadcrumbs

(g) = gluten free (v) = vegetarian

PITMASTER GARY WIVIOTT

Please advise your server of any allergies. The Cook County Department of Health would like to inform you that consuming raw or uncooked foods may be hazardous to your health.

HICKORY SMOKED MEATS

comes with creamy cole slaw & choice of french fries or sweet potato fries

BEEF BRISKET (g) \$16

BABY BACK RIBS (g)
half rack \$16 full rack \$26

HALF CHICKEN (g) \$16

PULLED PORK (g) \$14

BARN & CO BBQ PLATTER \$43	
family style bbq	
your choice of 3 meats & 3 sides	

ON A BUN

served with fries, sweet potato fries, or cole slaw

CHICKEN CLUB \$12
grilled chicken breast, applewood-smoked bacon, lettuce, avocado, bbq mayo

GROWN UP GRILLED CHEESE (v) \$12
spinach, tomato, monterey jack, pepperjack, american cheese, smoked onions, chipotle cream

BUFFALO PULLED CHICKEN \$12
smoky pulled chicken, housemade buffalo sauce, creamy bleu cheese, green onions

BARN HOUSE BURGER \$12
all-beef patty, american cheese, lettuce, pickles, Carolina mustard, ketchup, tomato, garlic

ADD APPLEWOOD SMOKED BACON \$2

PITCHFORK BURGER \$14
all-beef patty, pepperjack cheese, sweet heat sauce, pickled onions

BBQ PULLED PORK \$12
smoky pulled pork, pickled red onion - TRADITIONAL OR SLOPPY

BRISKET MELT \$14
monterey jack cheese, house bacon bbq sauce, smoked onions

OKLAHOMA SOONER SANDWICH \$14	
pickled red onion, jalapeno, fresh baked biscuit bun, served with grilled corn	

GREENS

HOUSE CAESAR SALAD \$9
hearts of romaine, caesar dressing, shaved parmesan, smoked paprika croutons

ADD GRILLED OR BLACKENED CHICKEN \$4

CHOPPED CHICKEN SALAD \$12
chopped romaine, arugula, smoked chicken, tomato, black beans, grilled corn, cucumber, avocado, croutons

CHOICE OF BLEU CHEESE OR RANCH DRESSING

FIXINS

CHEDDAR MAC & CHEESE .. \$5 **SPICED FRENCH FRIES** (g) (v) \$5
herb breadcrumbs

CREAMY COLE SLAW (g) (v) . \$5 **SWEET POTATO FRIES** (g) (v) \$5

GRILLED CORN (g) (v) \$5 **ROASTED ASPARAGUS** (g) (v) \$5
preserved lemon, garlic vinaigrette

HOUSE MADE CORNBREAD (v) \$5 **SEASONAL VEGETABLE**

BAKED BEANS (g) \$5 **KABOBS** (g) (v) \$5
brown sugar, mustard

SOMETHIN SWEET

SKILLET COOKIE \$6
warm house baked chocolate chip cookie, two scoops vanilla bean ice cream, chocolate sauce

