



# HONEY BARREL

BREAKFAST & GRILL

## GREENS

### CLASSIC CAESAR SALAD

Chopped romaine, shaved parmesan, croutons, and classic Caesar dressing.

### WEDGE SALAD

Iceberg Lettuce, tomato, bacon, bleu cheese crumbles, and Stilton dressing.

### BERRY MELANGE

A refined blend of ripe berries, candied pecans, creamy goat cheese and baby greens, finished with a Champagne vinaigrette.

## SOUPS

### FRENCH ONION SOUP

Carmelized onions in rich beef bone broth, cabernet, thyme, and swiss & provolone.

### LOBSTER BISQUE

A rich velvety bisque crafted from roasted lobster shells, finished with hand-picked lobster.

### CLAM CHOWDER

New England Style with clams, shrimp, bacon fresh herbs, and perfectly cooked potatoes.

## SMALL PLATES

### MUSSELS PROVENÇALE *Crowded House Sauvignon Blanc* 18

Sautéed mussels in white wine, tomato, garlic, and herbs de Provence.

### BACON-WRAPPED SHRIMP *Sonoma-Cutrer Chardonnay* 18

Jumbo shrimp wrapped in smoked bacon, glazed with balsamic and local honey. Accompanied by a citrus slaw.

### FRIED CALAMARI *Frisk Riesling* 18

Lightly breaded calamari rings, fried to perfection. Served with spicy marinara.

### OYSTER ROCKEFELLER (5) *Sonoma-Cutrer Chard* 18

Baked oysters with garlic butter, spinach, heavy cream, bacon, and parmesan.

### PREMIUM CHEESE PLATE *Dalia Pinot Grigio* 18

Chef-selected cheeses served with honey, nuts, fruits, seasonal chutney and artisan crackers.

### BLUEFIN TUNA TATAKI\* 23

Lightly seared bluefin tuna, thinly sliced, finished with soy-ginger sauce, sesame seeds, and fresh scallions.

### COASTAL LUMP CRAB 23

Sweet lump crab and fresh avocado layered with lemon & herbs and a light olive oil drizzle.

### FRIED GREEN TOMATOES 15

Stacked fried green tomatoes layered with pimento cheese and drizzled with local honey and pesto vinaigrette.

## STEAKS & CHOPS

*Proudly aged a minimum of 21 days, Our steaks embody the pinnacle of flavor, texture, and craftsmanship.*

## SPECIALTY CUT

### TOMAHAWK STEAK\* - 40oz

ORIGINAL      LUXE 24K GOLD

145      200

## PREMIUM CUTS\*

### ANGUS NY STRIP - 14oz *Educated Guess Cabernet Sauvignon*

42      72

### RIBEYE STEAK - 16oz *Pessimist Red Blend*

56      86

### FILET MIGNON - 6oz (PETITE CUT) *Matchbook "Arsonist" Cabernet Sauvignon*

48      65

### FILET MIGNON - 10oz (CENTER CUT) *Matchbook "Arsonist" Cabernet Sauvignon*

65      85

### PORTERHOUSE - 22oz *Matchbook "Arsonist" Cabernet Sauvignon*

69      99

### GRILLED LAMB CHOPS (4PC) *La Posta "Pizzella" Malbec*

42

### SURF & TURF (6oz FILET & 6oz LOBSTER TAIL) *Boen "Tri-County" Pinot Noir*

73

### Premium Steak Additions:

**ADD GRILLED SHRIMP +15 / ADD LOBSTER TAIL +25**

**Steak Sauces \$4:** Marsala Demi-Glace | Gorgonzola Cream Sauce | Hollandaise | Bourbon Garlic Cream

## À LA CARTE SIDES - \$10

Creamed Spinach  
Roasted Brussels with Parmesan & Bacon  
Grilled Asparagus

Sautéed Vegetables  
Mashed Potatoes  
Loaded Baked Potato

Truffle Fries  
Parmesan Mushroom Risotto  
Extra Bread \$4

## FEATURED PLATES

### BLACKENED SALMON *Boen Tri-County Pinot Noir*

Blackened salmon served over stone ground grits and sautéed spinach finished with Mornay sauce.

33

### COASTAL SEAFOOD *Dalia Pinot Grigio*

35

A coastal classic - shrimp, scallops, calamari, mussels, and clams in your choice of rich tomato white wine sauce or marinara. Served over linguini.

### CHILEAN SEA BASS *Sonoma Cutrer Chardonnay*

Pan-Seared sea bass with a lemon Beurre Blanc sauce, asparagus, and mashed potatoes.

46

### AMBER SOUTHERN CHICKEN

28

Grilled and marinated chicken breast with fresh herbs and garlic. Served with parmesan mushroom risotto. Finished with savory Carolina red wine mushroom reduction.

### LEMON GARLIC JUMBO SHRIMP

Sautéed shrimp tossed in classic scampi sauce made with white wine, butter, fresh lemon juice, garlic, scallions, and tomatoes, served over linguini.

28

### BARREL'S SHORT RIB

35

Slow roasted served with mashed potatoes and finished with cabernet pan au jus.

### LOBSTER RAVIOLI *Sonoma Cutrer Chardonnay*

Stuffed lobster ravioli in a creamy tomato basil sauce tossed with parmesan and shrimp.

32

### USDA PRIME BURGER\*

24

Topped with lettuce, tomato, red onion, mayo and swiss cheese on a brioche bun with parmesan truffle fries.

### Recommended Wine Pairing

*For the best dining experience, we suggest steak temperatures of Medium Rare or Medium. Requests for Medium-Well or higher fall outside our recommendation, and we cannot ensure the same level of quality. \*Consuming raw or undercooked foods may elevate your risk of illness; please consult a physician if uncertain*