# BARLEY SMOKE

# SMALL PLATES & AMUSE

### BONE MARROW

Onion Marmalade | Radish & Arugula Salad | Grilled Sourdough 24

### PORK BELLY FRIED RICE

Kimchi | Scallions | Jasmine Rice | Fresno Chili | Sunny Egg 21

### KOREAN SHORT RIB

Flanken Cut | Kalbi Sauce | Kimchi | Scallions | Sesame Seed 21

### BURRATA

Macerated Peaches | Lavender | Basil Oil | Grilled Sourdough
19

### PORK JOWL

Cured Duroc Pork | Crispy Rice | Kimchi | Scallions | Radish 19

### SCHMALTZ POACHED POTATOES

Crispy Marbled Potato | Bravas Aioli | Smoked Salt 14

### **ASPARAGUS**

Sauce Gribiche | Crispy Prosciutto | Herb Fines 16

### TALLOW & BREAD

Animal Fat Candle | Dutch Oven Bread | Fluer de Sel 17

# BARLey SMOKę

# LARGE PLATES

Add-on: Chicken 10 | Shrimp 14 | Fish 23 | Steak 23

### GRILLED ROMAINE

Cured Tomato | Parmesan 18

### ELOTE PORK CHOP

14 oz Double cut | Embered Corn | Peach Salsa | Lime Crema | Elote Dust 40

### **BAO BUNS**

Beef Bulgogi | Quick Pickles | Cilantro | Ginger | Radish | Japanese Mayo

### CHARRED VEGETABLES

Hearth Roasted | Falafel Hummus | Za'atar Tzatziki | Flat Bread 18

### **B&S BURGER\***

Charred Onion Dressing | Lardons | Croutons | Wagyu Beef | Havarti | Bacon | Pickle | Arugula | Ciabatta | Gunslinger Aioli 21

### GAUCHO CHICKEN

Spatchcocked Bone-in Chicken cooked over coals with accompanying sauces Half - 28 Whole - 45

### CHEF'S CATCH\*

Chef's Selection MKT

### FLANK STEAK\*

8 oz Flank Steak | Rosemary Potatoes | Asparagus | Maître d' Butter 47

## 24-32<sub>OZ</sub> TOMAHAWK STEAK\*

### FAMILY STYLE

Served Family Style with w/ Maîtré d' Butter, Caesar Salad, Rosemary Potatoes and a Dessert 165

### A LA CARTE

Tomahawk w/Maîtré d' Butter 146