



Lunch 30.

excludes tax & gratuity

First Course

FRENCH ONION SOUP

caramelized onion, gruyere, sourdough crouton"

LITTLE GEM CAESAR

garlic parmesan bread crumbs, 24 month parmigiano

KALE & ENDIVE

roquefort blue cheese, green grapes, smoked almonds, celery **VG GF**

ADD

GRILLED FLAT IRON STEAK **14.**

HERB CHICKEN BREAST **8.**

POACHED SHRIMP **9.**

FONDUE SERVICE

28. serves 2 guests

gruyère cheese, aged cheddar, braised bacon,
vegetable crudité, warm garlic sourdough

Second Course

ROYALE WITH CHEESE

smash burger, sharp american cheese, dijonnaise,
caramelized onion, dill pickle

ADD BACON 7.

Provence Style

served over gruyère cheese fondue **5.**

CRISPY CHICKEN SANDWICH

garlic aioli, house pickle slaw, honey, brioche bun

PAN SEARED SEA BASS

caper brown butter, brioche croutons, parsley, lemon

SUBSTITUTE

STEAK FRITES

6oz flat iron, garlic aioli, crispy frites **15.**

Dessert

ASSORTED FRENCH MACARONS

2 pcs

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

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