

Build Your Own

Choose Your Meat:

6 oz. Grilled Burger \$ 9.90

(made from Brisket, Short Ribs, and Chuck)

6 oz. Boneless Chicken Breast \$ 9.90

Blackened or Grilled

Includes: Lettuce, Tomato, Pickle, and Red Onion

Buns: Brioche or Pretzel

Cheese \$ 0.60

American, Cheddar, Swiss,
Habañero Jack, or Bleu Cheese

Additional Toppings:

Avocado \$2.00

Bacon \$2.00

Fried Egg \$1.00

Fried Onion Straws \$1.79

Jalapeño \$1.00

Sautéed Mushrooms \$1.79

Sautéed Onions \$1.79

Kids Menu 10 and Under

All Kids Meals Served w/ Drink

Chicken Tenders w/ Fries \$7.00

Served w/ Honey Mustard Sauce

Macaroni and Cheese \$6.00

Grilled Cheese w/ Fries \$6.00

Grilled Beef Skewers w/ Mashed Potatoes .. \$8.00

Buttered Noodles \$5.00

Angel Hair Pasta w/ Melted Butter and Parmesan Cheese



THE BROWN BARREL/Blind Harry's

224 N. Gratz Street

Midway, KY 40347

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To Go Menu

Small Plates

Add a House Salad \$3.00

Beef Skewers \$15.99

Grilled Beef Skewers Served Over
Loaded Potato Cake w/ a Port Wine Reduction

Chicken Tenders and Fries \$11.99

Lightly Breaded and Fried
Served w/ Honey Mustard, Buffalo Sauce or BBQ Sauce

Kentucky Hot Brown \$14.99

Ham, Turkey, Tomato, Bacon, and Parmesan Cheese
on White Bread, Finished w/ Mornay Sauce

Catfish Plate \$12.99

Blackened, Grilled, or Fried w/ Side Item and Tarter Sauce

Beer Battered Fried Shrimp \$13.99

Served w/ French Fries and Sweet Thai Chili Glaze

Country Boy Beer Battered Fish and Chips .. \$13.99

Served w/ Tarter Sauce

Sandwiches

All Sandwiches Served w/ One Side

The Shorty \$14.00

Braised Short Ribs Served on a Hoagie Bun w/ Spinach, Tomato,
Provolone Cheese, and Finished w/ Chipotle Sour Cream

Club \$12.99

Ham, Turkey, Cajun Brown Sugared Bacon, Lettuce, Tomato,
Swiss and Cheddar Cheeses Served on Wheat Berry Bread w/ Dijon Mayonnaise

Fried Catfish \$12.99

Lightly Breaded Catfish Filet Served on a Hoagie Bun
w/ Tarter Sauce, Lettuce, Tomato, Onion, and Pickle

Cuban \$12.99

Slow Roasted Pulled Pork Served on a Brioche Bun,
w/ Ham, Swiss Cheese, Pickle, and Dijon Mustard Sauce

Pesto Chicken \$12.99

Grilled Chicken Breast w/ a Basil Pesto,
Lettuce, Tomato, Onion and Pickle

Salmon BLT \$14.99

Grilled Cider Glazed Salmon Filet Served on a Brioche Bun,
w/ Cajun Brown Sugared Bacon, Lettuce and Tomato

Pork Belly \$13.99

Braised Pork Belly w/ a Woodford Reserve and Country Rock Sorghum Glaze
Served on a Brioche Bun w/ Swiss Cheese, Lettuce, Tomato, Onion, and
Finished w/a Red Pepper Aioli

Buffalo Chicken Sandwich \$12.99

Served on Brioche Bun w/ Lettuce, Tomato, and Red Onion

Side Item Selections \$3.49

Southern Black Beans, Mac & Cheese, Tater Tots,
Sweet Potato Waffle Fries, French Fries,
White Truffle Herb Mashed Potatoes,
Green Beans, or Vegetable of the Day

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness
As Always, Please Drink Responsibly

Appetizers

Ahi Tuna \$13.00

Ahi Tuna Served Over Mixed Greens
w/ a Wasabi Vinaigrette and a Sweet Soy Ponzu

Loaded Brown Barrels \$10.00

Tater Tots topped w/ Bacon, Jalapeños, Monterey Jack Cheese,
Scallions and Smoked Cilantro Sour Cream

Blind Harry's Nachos \$11.00

Tortilla Chips w/ Pulled Pork, Queso, Shredded Lettuce,
Diced Tomatoes, Jalapeños, Smoked Sour Cream Drizzle

Pretzels \$10.00

Pretzel Sticks w/ Beer Cheese Queso

Chicken Lettuce Wraps \$13.00

Served Over Romaine Lettuce w/ Cucumbers and Carrots,
w/Pineapple Vinaigrette and Peanut Sauce

Country Boy Beer Battered Mushrooms \$10.00

w/ Horseradish Cream Sauce

Onion Rings \$9.00

Lightly Fried w/ Nasty Sauce

Chips and Salsa \$4.49

Calamari \$12.00

Fried Calamari and Banana Peppers
Served w/ Marinara Sauce

Grouper Fingers \$11.00

Lightly Breaded and Fried Served w/ Tarter Sauce

Fried Green Tomatoes \$12.00

With Shrimp Bang Bang Sauce

Soup of the Day

\$5.99

Salads

Wedge Salad \$6.29

Iceburg Lettuce Served w/ Ranch Dressing, Topped
w/ Applewood Smoked Bacon, Tomatoes, Croutons,
and Shredded Jack Cheese

Brown Barrel House Salad \$5.50

Mixed Greens Topped w/ Cucumbers, Onions, Tomatoes,
Shredded Jack Cheese, and Herb Croutons

Southern Fried Chicken Salad \$12.49

Southern Fried Chicken Served Over Mixed Greens
Topped w/ Cucumbers, Onions, Tomatoes, Croutons,
and Shredded Jack Cheese

Caesar Salad \$7.00

Romaine Greens, Croutons, Black Olives, and Parmesan Cheese
Tossed w/ a Caesar Dressing

Chef Salad Half \$6.99, Full \$9.99

Mixed Greens, w/ Ham, Turkey, Tomato, Red Onion, Cucumber,
Jack Blend Cheese, Bacon, Egg, and Croutons

Pork Belly Steakhouse Salad \$14.99

Mixed Greens, w/ Tomato, Red Onion, Cucumber,
Jack Blend Cheese, Bacon, Egg, and Croutons

Curly Spinach Salad \$8.00

Spinach Greens, Spiced Pecans, Dried Cranberries,
Feta Cheese, Red Onions, and Herb Croutons

Enhance Your Salad

6 oz. Chicken Breast \$ 7.00

6 oz. Filet Medallions \$ 12.00

6 oz. Salmon \$ 9.00

4 oz. Ahi Tuna \$ 10.00

Dressings

Ranch, Bleu Cheese, Honey Mustard, Pineapple Vinaigrette
Caesar, Roasted Garlic Vinaigrette, and Creole Herb

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Blind Harry's

Entrées

10 oz. Sirloin \$20.99

Served w/ Side Item and House Salad

12 oz. New York Strip \$29.00

Over a Loaded Potato Cake Finished w/ a Port Wine Reduction
and Served w/ Vegetable of Day and House Salad

12 oz. Ribeye \$31.00

Over White Truffle Garlic Mashed Potatoes and Compound Butter
with Fresh Vegetables and House Salad

Pork Medallions \$23.00

2 Bacon Wrapped Medallions Served Over Sweet Mashed Potatoes
Finished w/ a Woodford Reserve Sweet Demi Glaze and House Salad

Chicken Ravioli \$20.00

Blackened Chicken Breast Over Three Cheese Ravioli w/ a Vodka Cream Sauce
and House Salad

Southern Style Crab Cakes \$25.00

Served Over Baby Bok Choy and Finished w/ a Sweet Thai Chile Glaze
and House Salad

Alaskan Salmon \$24.00

Grilled and Served Over Butternut Squash w/ a Bourbon
Pecan Reduction and House Salad

Surf and Turf \$25.00

2 Beef Medallions Over White Truffle Mashed Potatoes,
Topped w/ Beer Battered Shrimp, Served w/Vegetable of Day
and House Salad

Shrimp and Grits \$22.00

Served Over Beer Cheese Grits, and Finished w/ Woodford
Reserve BBQ Sauce and w/ House Salad

Chicken or Salmon Piccata \$20.00 / \$24.00

Lightly Breaded Chicken or Grilled Salmon, Served Over Angel Hair Pasta
Sautéed Onions, Capers, Tomatoes, Spinach, and Finished w/ a Chardonnay
Lemon Sauce and House Salad