

BARN BRASSERIE

Burgers + Mussels + Beer
october - december

Starters

FRITES

Choose from one these excellent selections
 Truffle - garlic, parmesan, tarragon, truffle oil 9.00
 Chef - garlic, duck fat, maple syrup, two eggs 10.00
 Poutine - short rib gravy, cheddar cheese curds 11.00

HUMMUS PLATTER

butterbean hummus, quinoa tabouleh, feta, olives, tzatziki, pita bread 9.00

WARM GOAT CHEESE

roasted garlic, smoked tomato jam, baguette 10.00

Burgers

Choice of frites, side salad, or cup of soup for your side
 Choice of beef, falafel, chicken breast, or lamb +\$4.00
 Add Egg 1.00 Add Bacon 3.00

HOUSE

bacon jam, cheddar, barn sauce, lettuce, onion, pickle, brioche bun 12.00

SOUTHERN BBQ

house pimento cheese, cocoa chili BBQ sauce, lettuce, onion, pickle, tomato, brioche bun 13.00

MEDITERRANEAN

hummus, feta, lettuce, tomato, onion, tzatziki, brioche bun 13.00

THE GUERO

bacon, maple chipotle glaze, goat cheese, lettuce, onion, tomato, brioche bun 14.00

Salads

Add Chicken 5.00 Add Shrimp 8.00 Add Egg 1.00

BUTTER WEDGE

boston butter head, pickled onion, bacon, gorgonzola, tomato, toasted almonds, hippie ranch 7.00

THE PEAR & GOAT

kale, quinoa, poached pears, fresh goat cheese, candied walnuts, cranberries, maple balsamic vinaigrette 8.00

GREEK SALAD

mixed greens, cucumber, tomato, feta, kalamata olives, red onion, pita croutons, oregano vinaigrette 8.00

Sides

MAC & CHEESE

cavatoppi pasta, cheddar mornay 4.00

BRUSSELS SPROUTS

pan-fried with maple & bacon 5.00

QUINOA TABOULEH

a salad of grain, herbs, vegetables, & oregano vinaigrette 5.00

SOUP OF THE DAY

Chef made daily 3.50

SIDE SALAD 3.50

Mussels

Choice of frites, side salad, or cup of soup for your side

CLASSIC

garlic, leek, white wine, tomato, herbs, butter
 half 10.00 full 19.00

THAI

green curry broth, onions, peppers, carrots, cucumbers
 half 11.00 full 21.00

BAVARIAN

veal brat, apples, leeks, belgian ale, herbs, butter
 half 12.00 full 23.00

Dipping Sauces

BARN SAUCE

HIPPIE RANCH

HOUSE KETCHUP

COCOA CHILI BBQ

HONEY DIJONAISE

CURRY MAYO

CHIPOTLE MAYO

ROASTED GARLIC MAYO

THAI CHILI MAYO

TZATZIKI

Entrees

Served from 5pm to close Tuesday through Saturday

PIMENTO MAC & CHEESE

cavatoppi pasta, pimento cheese mornay, butter bread crumbs 11.00

Chicken 5.00 Shrimp 8.00

SHRIMP & GRITS

jumbo shrimp, garlic, tomato, herbs, bacon jam, stone ground cheddar grits 17.00

STEAK FRITES

cocoa chili marinated and grilled, caramelized leek & blue cheese butter, house frites
 Beef Ribeye 12oz. 26.00 Pork Porterhouse 12oz. 16.00
 !!upgrade your frites!!

FRIED CHICKEN & NOODLES

honey sesame glazed fried chicken breast, green curry, glass noodles, herbs, toasted almonds 14.00



*Consuming Raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. Some menu items are limited due to market availability. Please inform your server of any food allergies and dietary restrictions.

BARN BRASSERIE

Burgers + Mussels + Beer

Beverage

- SPRING WATER
Flat or Sparkling 500ml 3.00
- HOT COFFEE
Organic fair trade. 1 refill 2.50
- FRENCH PRESSED COFFEE 4.00
- COKE PRODUCTS
Free refill 2.00
- ICED YERBA MATE
Free refill 2.50
- ORANGE JUICE
No refill 2.00
- MILK OR CHOCOLATE MILK
No refill 2.00

Kids

Served with a choice of beverage
Choice of side- house frites, carrot sticks, side salad

- MAC & CHEESE
cavatoppi pasta, cheddar mornay 6.00
- CHEESE BURGER
cheddar, choice of beef or veggie 6.00
- GRILLED CHEESE
cheddar, whole wheat 5.00
- FRIED CHICKEN
battered fried breast strips 7.00
- PEANUT BUTTER & JAM
seasonal jam, whole wheat 5.00

Where?

117 W. CHARLES ST.
Muncie, IN 47305

[FACEBOOK.COM/BARNBRASSERIE](https://www.facebook.com/barnbrasserie)

TWITTER
[@barnbrasserie](https://twitter.com/barnbrasserie)

INSTAGRAM
[barn_brasserie](https://www.instagram.com/barn_brasserie)

Dessert

- BEIGNETS
fried sweet dough, powdered sugar or cinnamon sugar,
caramel sauce 3.00
- FLOURLESS CHOCOLATE CAKE
warm cake served with caramel, candied walnuts, vanilla ice
cream 4.00
- CHESS PIE
ask your server for the flavor of the day 3.00
- PUMPKIN CHEESECAKE
graham crust, cranberry & pumpkin seed conserves 5.00
- ICE CREAM
add a couple scoops of ice cream to any dessert or just eat
it on its own with caramel, chocolate chips, or candied
walnuts 2.00

Catering

FULL SERVICE CATERING IS AVAILABLE.

WHETHER HOSTING A PARTY IN THE COMFORT OF
YOUR OWN HOME OR OUR PRIVATE DINING ROOM
THAT SEATS UP TO 35.

WEDDINGS AND LARGE PARTIES ARE AVAILABLE
OFF-SITE AT A NUMBER OF BEAUTIFUL LOCATIONS.
ASK ABOUT THE DIFFERENT OPTIONS.

Who?

CHEF/OWNER
Matthew D & Jessica L Burns

GENERAL MANAGER
Matthew G Lunsford

SOUS CHEF
Nathan Friday

CATERER
Stephanie A Weaver

What?

BRASSERIE
- brass-uh-ree -
restaurant, tavern, or the like, that serves drinks, especially
beer, and simple or hearty food

FRITES
- free-ts -
fries cut and made in-house



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