

KEG ^{AND} BARREL

MISSISSIPPI'S PREMIER' BEER EMPORIUM

APPETIZERS

DON'S DEBRIS FRIES 12

handcut fries with slow cooked roast beef debris, cheddar jack & green onions served with horseradish sauce

CHIPS AND QUESO 7.50

warm chips & homemade queso topped with pico
add beef 3 | add salsa 2.50

SEAFOOD BREAD 15

Liedenheimer French bread, crawfish, shrimp, creamy queso, fried jalapenos, green onion

BOOGIE BOMBS 12

fried pimento cheese, pepper jelly, green onions

GREEK DIP DUO 10

homemade feta and hummus dip served with warm pita bread, fresh vegetables and homemade chips

ROYAL REDS MKT PRICE

half pound or pound served with warm butter and bayou mustard

THREE CHEESE CRAB DIP 14

lump crabmeat and a creamy three cheese blend served with fried bow tie pasta

PIZZAS

BUTCHER BLOCK 15

pepperoni, hickory smoked bacon, cajun sausage, salami & mozzarella

SUPREME 15

mozzarella, bell peppers, red onions, black olives, mushrooms, pepperoni & sausage

BBQ CHICKEN 13

bbq sauce, grilled chicken, mozzarella, red onions, jalapenos, bacon & pineapples

CHEESEBURGER PIZZA 16.25

grass-fed ground beef, sauteed mushrooms & onions, american, swiss, cheddar-jack, tomatoes, red onions, pickles & Russian dressing

PEPPERONI 13

pepperoni & mozzarella cheese

CHICKEN PESTO 15

pesto sauce, mozzarella, goat cheese, spinach, chicken, mushrooms, sun dried tomatoes & a balsamic glaze drizzle

FIREBIRD 15

buffalo sauce, cheddar jack, mozzarella, chicken, bacon & red onions topped with green onions and ranch drizzle

SALADS

Homemade Dressings: Honey Mustard, Ranch, Bleu Cheese, Thousand Island, Lemon-Walnut-Bleu-Cheese Vinaigrette, Balsamic Vinaigrette, Caesar

BUFFALO CHICKEN SALAD 12.50

fried chicken tenders tossed in buffalo, mixed greens, bleu cheese crumbles, tomatoes, carrots, red onions, celery, bleu cheese dressing

SPINACH TUNA SALAD* 15.50

ahi tuna steak, grilled to order, spinach, mandarin oranges, walnuts, red onions, bleu cheese crumbles and balsamic vinaigrette

SOY GINGER SALAD 12

soy glazed chicken, spinach, pickled cucumbers, mandarin oranges, red onions, tortilla strips and goat cheese tossed in soy ginger dressing

THE YOKED CAESAR 13

grilled chicken on romaine lettuce with shaved parmesan cheese, bacon, avocado, hard boiled egg, tomatoes, corn and Caesar dressing

STEAKHOUSE SALAD 15

6oz medium sirloin over mixed greens with asparagus, tomatoes, onions, cotija cheese and croutons with lemon walnut bleu cheese vinaigrette

SHRIMP PESTO SALAD 15

grilled shrimp tossed in pesto, mixed greens, avocado, corn, sundried tomatoes, cotija, tortilla strips with walnut bleu cheese vinaigrette

OYSTERS

RAW OYSTERS*

cocktail sauce, mignonette, crackers

CHAR-GRILLED OYSTERS

dozen, house butter, garlic, parsley

MISSISSIPPI ROCKEFELLER

dozen, greens, smoked pork, cream cheese

OYSTERS ELOTE

dozen charred corn, fresh lime, cotija, mayo, tajin, cilantro

OYSTER TRIO

combination of our specialty oysters (four each):
Oyster Elote, Oyster Char-grilled & Rockefeller

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

KEG AND BARREL

ENTREES

THAI LETTUCE WRAPS 12

spicy chicken served with crisp lettuce cups and a spicy thai peanut sauce

PAN-GRILLED REDFISH 18

blackened fresh gulf redfish, seasoned, grilled and topped with remoulade; served with cheese grits & sauteed seasonal veggies

JN'S CHICKEN & WAFFLES 13

spicy fried chicken tenders served over homemade waffle with maple syrup

BOURBON SALMON 18

fresh Atlantic salmon marinated in a bourbon glaze served with asparagus and a side salad

FISH TACOS

served with 3 warm flour tortillas on the side, pico de gallo, black beans, chipotle sour cream & salsa
blackened redfish 16 | grilled shrimp 13.50

SHRIMP & GRITS 16

a country classic with a bayou twist: gulf shrimp & cajun sausage in a garlic cream sauce served over Grit Girl grits

H'BURG HOT CHICKEN 13

fried chicken breast tossed in KB hot chicken sauce & served over sourdough with pickles & bacon potato salad

BARREL FILET 32

8oz seared filet finished with garlic rosemary butter; served with a red wine demi-glaze and mashed potatoes

BURGERS

PUB GRUB

BURGERS & PUB GRUB SERVED WITH HOME CUT FRIES. UPCHARGE 50¢: sweet potato fries \$1.50: cheese grits, veggie medley, house salad, caesar salad, spinach salad \$2.25: asparagus, KB mac & cheese

Our burgers are grass-fed and grain finished using Coyote Pointe beef, raised locally in Hattiesburg. All burgers have two patties and are served with lettuce, tomato, onion & pickles on the side. Sub jalapeno cheddar bun or homemade veggie patty on any burger free of charge.

THE EDIE DELUXE 14.50

mushrooms, bacon, swiss & garlic mayo on brioche bun

THE KEG STAND 14

american, bacon, fried onions & Guinness steak sauce on jalapeno cheddar bun

HAWAIIAN BURGER 14.50

pepperjack, jalapenos, pineapple, & bbq on jalapeno cheddar bun

THE WOODSTOCK 12

homemade veggie patty, provolone & garlic mayo on brioche bun

DIRTY DIANA DELUXE 14.50

pepperjack, provolone, american & bacon on brioche bun

PEPPER JAQUELYN 13.50

pepperjack & fried jalapenos on jalapeno cheddar bun

BRISKET SMASHBURGER 15

2 Coyote Pointe ground brisket patties, american cheese, pickles and smash sauce

K&B RUEBEN 14.50

guinness braised corned beef piled high with swiss, sauerkraut, & Russian dressing on toasted rye bread

CREOLE CLUB 13.50

shaved ham, smoked turkey, hickory smoked bacon, spicy garlic mayo and swiss cheese with lettuce, tomatoes, onions & pickles on toasted rye

CHICKEN TENDERS 9.50

homemade tenders served with honey mustard

CHICKEN CLUB 14.50

fried chicken tenders with sliced ham, hickory smoked bacon, provolone & spicy garlic mayo on a jalapeno cheddar bun with lettuce, tomato, onions & pickles on the side

DESSERTS

COTTON BLUES CHEESECAKE

plain or salted caramel

ROTATING DESSERT

ask your server for our selections

Parties of 8 or more will be charged gratuity