



STARTERS

GET SOME FOR THE TABLE!

BAROAK WINGS	old bay honey glaze, buffalo or bbq bleu cheese dressing . . .	12 ⁰⁰
CORN FRITTERS	deep-fried native corn cakes, jalapeno jam, honey butter . . .	8 ⁰⁰
CRAB DIP	old bay and cheddar with fresh celery, carrots and warm pretzel bread	13 ⁰⁰
MUSSELS FROMAGE BLEU	pork belly, shallots, spinach and bleu cheese . . .	19 ⁰⁰
MUSSELS MARINIERE	garlic, white wine, fresh herbs and butter.	19 ⁰⁰
BASKET OF FRITES	house cut, twice fried with sea salt and fresh herbs	6 ⁰⁰
MARYLAND CRAB SOUP	crab, seasonal vegetables	7 ⁰⁰



LOCAL INGREDIENTS

BAROAK

BRIEFLY ABOUT US

BAROAK is a casual neighborhood cookhouse handcrafting locally-sourced burgers and MD-inspired fare. We take local ingredients seriously. With an inspired selection of local craft brews and a distinct energy pouring from inside onto the outdoor patio, at BAROAK, comfort is always on tap.

FRESHEST FLAVORS



BURGERS

DRY AGED LOCAL BEEF!

CHOICE OF 8OZ ROSEDA BEEF BURGER, 6OZ GRILLED CHICKEN BREAST, OR 6OZ VEGGIE BURGER. SERVED ON A POTATO BUN WITH FRITES		
BAROAK	abbey ale braised onions, griddled bacon, smoked cheddar	15 ⁰⁰
MARYLANDER	jumbo lump crab Imperial, potato stix	24 ⁰⁰
THE BBQ	mac' n cheese, griddled bacon, onion strings, chipotle bbq sauce . .	16 ⁰⁰
ALL AMERICAN	lettuce, tomato, red onion, pickles, american cheese	14 ⁰⁰
BLACKENED BLEU	bacon, creole spice, pickled red onion, arugula, blue cheese aioli .	16 ⁰⁰
PATTY MELT	mushrooms, swiss, au jus	15 ⁰⁰

SALADS

KALE SALAD	13 ⁰⁰
baby kale, white beans, red onion, tomato raisins, fano, shaved parmesan, red wine vinaigrette	
CAESAR SALAD	12 ⁰⁰
romaine, parmesan, shaved croutons, caesar dressing	
THE WEDGE	10 ⁰⁰
iceberg, bacon, tomato, bleu cheese dressing	



CHEF MARIA EVANS'

MAINS

FAVORITE RECIPES

NY STRIP	grilled gold potatoes, broccolini, sweet onion pepper sauce	34 ⁰⁰
NAPTOWN BOIL	littleneck clams, mussels, shrimp, corn, chourico, onions in seafood broth	28 ⁰⁰
SHORT RIB POUTINE	braised beef, frites, kale, red onion, mushroom sauce	25 ⁰⁰
SALMON	pan seared, loaded sweet potato, cauliflower, spinach, roasted garlic sour cream, charred red pepper relish	26 ⁰⁰
MAINE LOBSTER ROLL	shredded iceberg, tarragon dressing, summer vegetable slaw, corn fritters, toasted new england roll	26 ⁰⁰
BBQ CHICKEN	bbq 1/2 chicken, mac'n cheese, corn on the cob	25 ⁰⁰
CRAB CAKE DINNER	grilled green tomatoes, summer vegetable slaw, spicy tomato aioli, corn fritters	28 ⁰⁰
STEAK & CHEESE	shaved ribeye, provolone, american cheeses, onions garlic mayo, baguette, frites	18 ⁰⁰
REUBEN	mustard braised corned beef, sauerkraut, swiss, 1000 island dressing, pumpernickel bun, frites	15 ⁰⁰



FLATBREADS

CLASSIC	14 ⁰⁰
pepperoni, mozzarella, provolone, tomato sauce, crushed red pepper flakes	
VEGGIE	15 ⁰⁰
broccolini, onion, mushrooms, roasted tomatoes, garlic, goat cheese, parmesan	
CASINO	16 ⁰⁰
littleneck clams, pork belly, red onion, garlic butter sauce	
MARGHERITA	13 ⁰⁰
tomato, mozzarella, provolone, basil, house spice blend	



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



DPOTES INGREDIENTS FROM LOCAL FLAVOR PARTNERS