



Happy Hour

TUESDAY - FRIDAY | 3-6 PM

\$2 off Select Draft Pints

\$6 House Wine

\$5 Rail Liquor

\$2 off House Cocktails

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BARWEST.804



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Shared Bites

PIMENTO CHEESE (gfo)

served with sweet pickles and toasted sourdough | 9

CRANBERRY & WALNUT BAKED BRIE

7oz baked brie, cranberry sauce, candied walnut crumble, orange zest, served with toasted bread | 14

BUFFALO CHICKEN DIP (gfo)

with tobacco onions, blue cheese crumbles served with tortilla chips | 14

WINGS** (gf)

one pound mini flats, choice of bbq dry rub, lemon pepper dry rub, black pepper bbq sauce or house buffalo | 14

GRILLED BABY CARROTS (gf)

with sunflower salsa matcha, queso fresco | 14

PORK BELLY SKEWERS

crispy grilled pork belly, sesame citrus slaw, soy peanut glaze | 16

NACHOS** (gf)

pulled chicken, queso blanco, queso fresco, guacamole, pico de gallo, crema | 12/16

CALAMARI**

citrus marinated crispy calamari, pearl onion petals, sweet chili gremolata | 18

Soup & Salad

ROASTED TOMATO & SAGE SOUP

topped with garlic croutons & whipped boursin | 6/10

CAESAR* (gfo)

hearts of romaine, garlic croutons, parmesan cheese, black pepper, house caesar dressing* | 13

MIXED GREENS SALAD (gf, v)

with cucumber, tomatoes, pickled red onions, lemon vinaigrette | 13

BEETS & BLUE CHEESE (gf, v)

diced red beets, danish blue cheese, candied walnuts, grilled fennel, dried cherries, mixed greens, citrus cherry vinaigrette | 14

EDAMAME CRUNCH (gfo, v)

peanuts, quinoa, cabbage, carrots, crispy noodles, mixed greens, ginger honey vinaigrette | 14

add grilled chicken, salmon, shrimp, or falafel +7

gf = gluten free, gfo = gluten free optional, v = vegetarian

**fryer may contain gluten

Handhelds

served with fries**, pasta salad, or potato salad
upgrade to a soup or salad +2
substitute grilled chicken on any burger

FALAFEL BURGER** (gfo, v)

hummus spread, mixed greens, pickled red onions, feta cheese, cucumbers | 16

BUTTERMILK FRIED CHICKEN SANDWICH

dill pickle aioli, lettuce, tomato - *want to make it spicy? just ask!* | 16

WHITE CHEDDAR BURGER*

white cheddar, roasted garlic aioli, lettuce, tomato, onion | 16
add applewood smoked bacon +2

GRINCH BURGER*

spicy bacon jam, black garlic aioli, chimichurri, american cheese, shredded lettuce | 17

PULLED PORK GRILLED CHEESE

apple cider braised pork, fontina, smoked cheddar, grilled onions, fig jam served with tomato soup | 16

Entrees

FALL PESTO GNOCCHI (v)

house-made ricotta gnocchi, kale pesto, walnut crumble, aged parmesan | 20
add grilled chicken, shrimp, salmon or falafel +7

HERB ROASTED CHICKEN**

airline chicken breast, roasted carrots, wild mushrooms, herbed whipped potato, marsala gravy | 25

BRAISED BEAST

boneless short rib, creamy polenta, burgundy sauce, baby carrots, pickled pearl onions | 30

HONEY GLAZED SALMON* (gf)

scottish salmon, granny smith apple mostarda, wilted kale, roasted cauliflower, sweet potato puree | 27

STEAK FRITES*(gf)

12 oz new york strip, herbed pommes frites**, parmesan, bar west steak sauce, roasted garlic butter | 35

À la Carte Sides

roasted cauliflower & sweet potato | 7 herbed pommes frites** | 7

grilled baby carrots | 7 whipped potatoes & marsala gravy | 7

Available all Day

WINGS** (gf)

CRANBERRY & WALNUT BAKED BRIE

NACHOS (gf)

BUTTERMILK FRIED CHICKEN SANDWICH

PIMENTO CHEESE (gfo)



our burgers are made with 100% Virginia beef from Seven Hills, our buns are from La Belle Vita Bakery and our lettuce mix is from Greenswell Growers

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