

PLATES

QUESO FUNDIDO - \$10 ADD CHORIZO FOR \$3
Melted Mexican cheese dip topped with Pico de Gallo and served with homemade tortilla chips.

LOADED QUESADILLA - \$12
ADD PORK OR CHICKEN +\$2
Flour tortillas stuffed with Chihuahua cheese, Cotija cheese, onion, and green chili puree.

MEAT & CHEESE PLATE - \$14
See chalkboard for today's selection.

CRISPY FRIED ZUCCHINI STICKS - \$8
Served with buttermilk herb ranch.

PRETZEL W/ BEER CHEESE - \$11

BACON MAC AND CHEESE - \$10
Bacon lardons, extra sharp cheddar & scallion.

PHILLY CHEESESTEAK EGG ROLLS - \$9
Served w/ blackened ranch.

PICKLED HOP SHOOTS - \$10
Tender hop shoots, grown by Petersbough Farms, Washington State, served on a bed of pickled local vegetables.

SLIDERS ANY 3 FOR \$12 W/FRIES

CLASSIC FRIED CHICKEN
Topped w/ bacon, american cheese and blackened ranch.

BLACK BEAN VEGGIE
W/ pico de gallo and white sauce.

BBQ PULLED PORK
Slow cooked pulled pork in bourbon bbq sauce with bread and butter pickles.

WINGS 6 FOR \$8

BOURBON BBQ

GENERAL TSO'S

BUFFALO
Served with celery and your choice of Blue Cheese or Ranch.

Sorry, no mix and match

KITCHEN HOURS SUN-THURS 11:30AM - 11PM FRI-SAT UNTIL 12AM

BAR PIES

CHEESE PIE - \$7
PLAIN OR TRENTON MUSTARD STYLE

SPICY CHORIZO - \$9

WHITE MUSHROOM - \$12

PROSCUITTO ARUGULA - \$12

PASTRAMI BBQ - \$14

SALADS

(ADD GRILLED CHICKEN,
STEAK, OR SALMON +\$6)

ASIAN KALE SALAD - \$10
Arrow farms baby kale tossed in a creamy lemon miso dressing with marinated shiitake mushrooms and crispy wonton chips.

ICEBERG WEDGE - \$9
Iceberg lettuce, cherry tomatoes, crispy shallots, bacon lardons, and bleu cheese dressing.

BABY ARUGULA - \$11
Newark Aerofarms baby arugula, parmesan reggiano, toasted cashew, house dried fig with lime vinaigrette.

SIDES

FRIES - \$8 **TOTS** - \$8
Share with your friends!

Served with hop shoot remoulade, basil aioli, and ketchup.



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SANDWICHES

SERVED W/ SIDE OF FRIES (SUB TOTS +\$1, SUB MIXED GREENS +\$2)

CUBANO - \$12

mojo marinated pork, ham, pickles, swiss & spicy mustard on ciabatta.

GRILLED CHICKEN - \$12

Crispy onions and lettuce with jack cheese & blackened ranch on garlic ciabatta bread.

ITALIAN HOT DOG (SINGLE \$6 DOUBLE \$8)

Best Provisions beef frank, served with roasted peppers and onions, fried potatoes, ketchup, and mustard in Calandra's pizza bread.

CHICKEN & WAFFLE GRILLED CHEESE - \$12

Tender southern fried chicken breast with extra sharp cheddar & bacon served with maple sriracha dipping sauce.

FRESH MOZZARELLA - \$11

Roasted plum tomato, basil pesto & arugula with house dressing on ciabatta.

ROASTED TURKEY - \$11

Turkey breast with roasted red peppers, extra sharp cheddar, & basil aioli on 7 grain bread.

GRILLED STEAK SANDWICH - \$15*

Ribeye steak, Newark Arrow Farms baby arugula, crispy shallots, and blue cheese served on a Calandra's Italian roll.

BLACKENED SALMON BLT - \$15*

Cajun rubbed salmon, Applewood smoked bacon, lettuce, tomato, and hop shoot remoulade.

VEGGIE BURGER - \$13

6 oz. fresh patty of beets, brown rice and black beans topped with cheddar, lettuce, tomato, onion, pickles, mayo & spicy ketchup on a bun. Vegan on request.

BURGER - \$12

Pat LaFrieda blend served with lettuce, tomato, & onion on a potato bun.

BARCADE BURGER - \$12

Pat LaFrieda blend served with extra sharp cheddar, tomato glazed bacon, caramelized onion with lettuce & tomato on a garlic potato bun.

FAT IRONBOUND - \$16*

Grilled chicken, ham, fries, Applewood smoked bacon, queso chihuahua, and, lettuce served on a sub roll with pico de gallo and sour cream.

* PLUS \$2 FOR LUNCH SPECIAL

KITCHEN HOURS SUN-THURS 11:30AM - 11PM FRI-SAT UNTIL 12AM

KEEP YOUR ORDER NUMBER WITH YOU

\$12 Lunch Special

**ANY \$7 BEER,
A SANDWICH AND FRIES.
YOUR CHOICE OF SELECT
SANDWICHES.**

MON - FRI UNTIL 4PM

\$30 "The Big Deal"
SERVES 4!

**PHILLY CHEESESTEAK
EGG ROLLS, WINGS,
ZUCCHINI FRIES, AND
TETRIS TOTS!**


BARCADE[®]
NEWARK, NEW JERSEY

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BARCADE PUBLIC - BROAD494 **BARCADE**® APP!

We source local or sustainable products wherever possible, and use certified organic, humanely raised and antibiotic free ingredients.