



BARON'S

EATERY & BAR



SHAREABLES

FRIED PICKLES 16

Hand-breaded pickle spears, fried golden brown, served with our signature herb ranch & roasted pepper ranch.

PRETZELS 14

Four Bavarian-style pretzels baked, topped with garlic butter & everything bagel seasoning. Served with queso blanco & beer mustard.

SHEET TRAY NACHOS 14

House-fried tortilla chips topped with our signature queso blanco, pickled red onions, pico de gallo, & guacamole. Served with a drizzle of chipotle crema & house-made salsa.

Add beef or chicken \$6

HONEY WALNUT SHRIMP 17

Double-breaded & fried golden brown, tossed in our signature honey walnut sauce. Served on a bed of cilantro rice & topped with candied walnuts & scallions.

TWICE BAKED POTATO SKINS 15

Russet potatoes fried, then filled with smoked cheddar, bacon, scallion, & chive sour cream. Topped with smoked cheddar & garlic butter seasoned breadcrumbs. Served with seasoned sour cream & French onion dip.

WISCONSIN CHEESE CURDS 14

Breaded Wisconsin cheese curds, fried to a golden brown. Served with our signature herb ranch house marinara sauce.

SPINACH ARTICHOKE DIP 16

House-made 6-cheese spinach artichoke dip featuring mozzarella, provolone, romano, asiago, Swiss, & parmesan cheese. Served with garlic bread & house-made tortilla chips.

BALSAMIC BLUE BRUSSEL SPROUTS 16

Halved Brussels sprouts, fried then tossed in balsamic reduction. Topped with roasted tomatoes, smoked bacon, & house-made blue cheese dressing

BARON'S WINGS 16

One pound of your choice of bone-in or boneless wings. Sauces: Sweet chili, Carolina Gold, honey BBQ, buffalo, Korean BBQ, bang bang, Cajun dry rub, or lemon pepper.

DIP TRIO 15

House corn tortilla chips fried golden brown daily & salted. Served with house-made salsa, guacamole, & queso blanco.

CHIPS & FRENCH ONION DIP 14

House potato chips fried golden brown daily & seasoned with our signature chip spice, served with house-made French onion dip & seasoned sour cream.

SALADS

BUFFALO CHICKEN 19

A blend of spring greens & romaine tossed in our signature herb ranch. Topped with buffalo-tossed crispy chicken, cucumbers, heirloom tomatoes, & blue cheese crumbles.

CANDIED WALNUT 19

A blend of spring greens & romaine tossed in house sweet Vidalia onion dressing. Topped with grilled chicken, strawberries, cucumbers, candied walnuts, raisins, & blue cheese crumbles.

TACO 18

Chopped romaine tossed in our signature roasted pepper ranch. Topped with your choice of seasoned beef or chicken, pepper jack & cheddar cheese, & pico de gallo. Served with a drizzle of chipotle crema & a side of house-made salsa in house-fried tortilla bowls.

CAESAR 16

Chopped romaine tossed in house Caesar dressing, topped with shaved parmesan & garlic & herb croutons.

PIZZAS

MARGHERITA 18

House-made garlic butter, balsamic-marinated tomatoes, fresh ciliegine mozzarella balls, garnished with fresh basil chiffonade & balsamic reduction.

CLASSIC PEPPERONI 18

House marinara, piled high with pepperoni & 5-cheese blend.

HAWAIIAN LUAU 19

House marinara, topped with smoked ham, smoked bacon, fresh pineapple, & 5-cheese blend, drizzled with sweet chili sauce.

TACO 19

House-made queso blanco topped with pepper jack & cheddar cheese, & your choice of seasoned beef or chicken. Garnished with shredded lettuce, pico de gallo, tortilla strips, & a drizzle of chipotle crema.

BBQ CHICKEN 19

House-made honey BBQ sauce topped with smoked gouda & cheddar cheese, roasted chicken, sweet red onion, & smoked bacon, finished with a drizzle of ranch.

STIX & SAUCE 15

House-made garlic butter topped with 5-cheese blend, parmesan, & Italian spices. Served with house marinara sauce.

ENTRÉES

12oz RIBEYE 36

A 12-ounce choice ribeye butchered in-house, seasoned with our signature beef spice & olive oil, cooked to your desired temperature. Topped with house demi-glace & compound butter. Served with balsamic blue Brussels sprouts & garlic mashed potatoes.

FISH & CHIPS 21

Two 4-ounce cod tails dredged in our signature parmesan breading, served over a bed of fries with house-made tartar sauce, remoulade, coleslaw, & a lemon.

BLACKENED SALMON 21

An 8-ounce salmon filet butchered in-house, seasoned with house Cajun spice, & pan-fried. Served on a bed of house-made cilantro rice, topped with pineapple salsa & a drizzle of chipotle crema, with a side of sautéed vegetables & a lemon.

CHICKEN STRIP BASKET 18

Five southern-style chicken strips, fried to a golden brown, served in a basket of fries with signature herb ranch, honey mustard, coleslaw, & garlic buttered Texas toast.

SOUPS

LOADED BAKED POTATO

SOUP OF THE DAY

CUP 6 BOWL 8

SIDES 7

- Garlic mashed
- Cilantro rice
- Fries
- Chips
- Fruit
- Balsamic brussels

PASTAS

CHICKEN FETTUCINI ALFREDO 21

Fresh fettuccini noodles in signature house-made Alfredo sauce, topped with marinated chicken breast, shaved parmesan, & fresh parsley.

BAKED RAVIOLI 19

Four-cheese ravioli with house-made Alfredo & marinara, topped with 5-cheese blend & baked to perfection. Finished with shaved parmesan & fresh parsley.

DRUNKEN NOODLES 20

Shaved ribeye, carrot sticks, red onions, snap peas, red peppers, & broccoli stir-fried & tossed in our signature drunken sauce featuring Korean BBQ, peanut sauce, ginger, & soy. Finished with crushed peanuts & scallions.

BAKED MAC & CHEESE 19

Cavatappi pasta tossed in our signature smoked mac sauce with smoked gouda, smoked cheddar, & parmesan. Topped with smoked cheese & garlic butter seasoned breadcrumbs & baked to a golden brown.

DESSERTS

CHOCOLATE CHIP COOKIE SKILLET 8

A personal-sized cast iron skillet filled with house chocolate chip cookie dough, baked until warm & gooey. Topped with house fudge, vanilla bean ice cream, & cocoa powder. Served with house-made caramel sauce

PEANUT BUTTER COOKIE SKILLET 8

A personal-sized cast iron skillet filled with house peanut butter cookie dough, baked until warm & gooey. Topped with house fudge, vanilla bean ice cream, & crushed Reese's Cups.

STRAWBERRY CHEESECAKE 10

New York-style cheesecake topped with house-made strawberry compote, whipped cream, & fresh strawberries.

BUILD YOUR OWN S'MORES 9

A build-your-own s'mores station with your own personal campfire, featuring Hershey's chocolate, graham crackers, & skewered marshmallows.

CHOOSE YOUR FLOAT 8

Two scoops of vanilla bean ice cream in a frosted mug, served with your choice of orange soda, cream soda, or root beer. These craft sodas are made with real cane sugar & served in glass bottles.

SUNDAY BRUNCH

EVERY SUNDAY *from* 10 AM - 2 PM

Menu Featuring

PANCAKE BAR, CARVED ROAST BEEF,
EGG BAKE, SMOKED BACON,
CHEF'S SPECIALS & MORE!

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HANDHELDS *Choice fries, mashed potatoes, or rice.* *Substitute chips, fruit, or onion rings for \$3*

PHILLY CHEESESTEAK 19

Shaved ribeye, green pepper, & yellow onion seasoned with our signature beef spice, smothered in white American cheese, & our house made cheese wiz. Served on a toasted Cuban roll with our house made garlic aioli.

BEER BRAISED PULLED PORK 17

Our signature beer-braised pulled pork, tossed in your choice of honey BBQ or Carolina Gold sauce. Served on a toasted egg wash bun with a bed of house coleslaw & bread & butter pickles. Finished with hand-breaded fried onions.

SOUTHERN FRIED CHICKEN 17

A 6-ounce chicken breast marinated in buttermilk & spices, double-dredged in our signature southern breading, served on a toasted egg wash bun with shredded lettuce, bread & butter pickles, & signature roasted pepper ranch. Topped with house-made pimento cheese spread.

CALIFORNIA CLUB 18

Two slices of Texas toast, house-made garlic aioli, Swiss & American cheese, roasted turkey, smoked ham, smoked bacon, marinated tomatoes, leaf lettuce, & house-made guacamole.

CAJUN FRIED SHRIMP PO BOY 18

Double-breaded shrimp tossed in Cajun spices, served on a toasted Cuban roll with shredded lettuce & fresh tomato. Finished with our signature remoulade sauce.

CUBANO 17

Our signature beer-braised pulled pork, smoked ham, Swiss cheese, yellow mustard, bread & butter pickles, & house-made garlic aioli on a Cuban roll. Brushed with butter & pressed on the grill until crispy.

BARON'S BURGER 18

8-ounce beef patty with signature burger spice, smoked gouda, served on a toasted egg bun with shredded lettuce & house-made garlic aioli. Topped with smoked bacon & caramelized onions.

CHEDDAR BBQ BURGER 18

8-ounce beef patty with signature burger spice, honey BBQ sauce, smoked bacon, & a heaping handful of smoked shredded cheddar cheese. Served on a toasted egg wash bun.

JALAPEÑO POPPER BURGER 18

8-ounce beef patty with signature burger spice, smoked bacon, roasted jalapeño cream cheese, smoked shredded cheddar cheese, sweet chili sauce, & hand-breaded fried onions. Served on a toasted egg wash bun.

CHICKEN FLORENTINE 17


Marinated 6-ounce chicken breast, house-made spinach artichoke dip, marinated tomatoes, parmesan & Swiss cheese, & a drizzle of balsamic reduction, on a toasted egg wash bun with spring greens & house-made garlic aioli.

AL PASTOR PORK TACOS 18

Our signature beer-braised pulled pork with house adobo marinade, served in tortilla shells with a bed of house slaw. Topped with pickled red onions, pineapple salsa, & chipotle crema. Served with tortilla chips, house-made salsa, & a lime

SPICY SHRIMP TACOS 18

Double-breaded shrimp with house gochujang pepper sauce, served in tortilla shells with a bed of house slaw. Topped with pickled red onions, pineapple salsa, & chipotle crema. Served with tortilla chips, house-made salsa, & a lime.

KING  PINZ

**3845 Jacks Way S
Fargo, ND 58104**

Parties of 10 or more will be charged 20% gratuity

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you. Our meat and seafood can be cooked to order. Consuming raw or undercooked meat, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.