

EST.



2016

BARN



HANDS | \$14

All sandwiches come with choice of side

SMOKED PIG

BBQ shoulder, barn sauce, pickles, slaw, brioche roll

SHROOM & CHEESE

Local mushrooms, fresh herb goat cheese, spinach, balsamic, brioche

BEEF SHORTIE

Soy-ginger short ribs, pickled carrot slaw, sriracha mayo, ciabatta

TARRAGON TURKEY

Roasted turkey, tarragon aioli, bacon, provolone, tomato pesto, romaine, rye

BACON & CHEDDAR

Caramelized onions, lettuce, tomato, mayo, brioche

GARDEN HERB GRILLED CHEESE

Roasted tomatoes, pesto, cheddar, goat cheese, brioche

BARN-BQ-NACHOS

Smoked pig, pickled jalapeños, aged manchego, heirloom tomatoes with barn dusted sour cream

BARN DOG

Two chili cheese dogs, shaved celery, grilled shallot aioli, pickled mustard seeds, pretzel roll

BAR SNACKS | \$5



SWEET AND SEXY NUTS

Sugar & spice

BARN BEEF JERKY

Sweet salty meat

KETTLE CHIPS & DIP

Horseradish & onion

FORK | \$10



ROMAINE

Parmesan emulsion, croutons, lemon zest, white anchovies

SPRING MIX

Goat cheese, walnuts, strawberries, lemonade vinaigrette

ROASTED CAULIFLOWER

Pickled vegetables, brown butter vinaigrette, cashews, pea tendrils

SMOKED SALMON

Spinach, pickled shallots, crispy capers, creamy lemon dill

SPOON | \$8



ALLIUM SOUP

Yukon gold potatoes, parmesan

BEER & CHEDDAR SOUP

BBQ pork, croutons, pickle relish

SIDES



SMOKED POTATO SALAD
COLESLAW
MIXED GREENS SALAD
KETTLE CHIPS

SWEETS | \$8



BUTTERMILK PIE

Candied pecans

PEANUT BUTTER BROWNIE

Salted caramel

BLACKBERRY TART

Whipped lemon mascarpone cream



BOTTLED BEER



Free Will Community — Kolsch / 4.8%	4.5	St. Bernardus Abt 12 — Quad / 10%	10.5
Jever Pilsner — Jever Pilsner / 4.9%	5	Duval — Belgian Strong Pale Ale / 8.5%	9.5
Miller Lite — Pilsner / 4.2%	3.5	Chimay Grand Reserve — Belgian Strong Ale / 9%	12
Stella Artois — Euro Pale Lager / 5%	5	Ale Smith Nautical Nut Brown — Nut Brown / 5%	6
Yuengling Lager — Lager / 4.5%	3.5	Guinness — Irish Stout / 4.2%	6.5
Epic Los Locos — Lager / 4.8%	5.5	Sam Smith Chocolate Stout — Chocolate Stout / 5%	8.5
Duck Rabbit Amber Ale — American Amber / 5.5%	5	Einstock Toasted Porter — Porter / 6%	7
Half Acre Daisy Cutter — Pale Ale / 5.2%	6	Left Hand Nitro Stout — Milk Stout / 6%	6
Neshaminy Creek Highwater — Hefeweizen / 5.2%	5	Alltech Lexington Bourbon — Barrel Aged Stout / 8%	9.5
Blue Moon — Belgain-Style Wheat / 5.4%	5.5	Weyebacher Blithering Idiot — Barleywine / 11.1%	8
Avery White Rascal — Witbier / 5.6%	5.5	Shlenkerla Märzen 16oz — Rauchbier / 5.4%	10
Avery El Gose — Gose / 4.5%	6	Ale Smith Wee Heavy 25 oz — Scotch Ale / 10%	26
Dogfish SeaQuench — Gose / 4.9%	5.5	Austin Eastcider Cider (Original, Honey, Pineapple, Hopped) — Cider / 5%	5.5
Stone Go To — Session IPA / 4.8%	7	Killarney Cider 25 oz. — Cider / 8%	26
Founders All Day IPA — Session IPA / 4.7%	5.5	Lindemans Framboise — Fruit / 2.5%	9
Bells Two Hearted — IPA / 7%	7	Wells Banana Bread — Fruit / 5.2%	6.5
Flying Dog Raging Bitch — Belgian IPA / 8.3%	6	Kasteel Rouge — Fruit / 8%	9.5
Six Point Resin — Double IPA / 9.1%	7	Cuvee Des Jacobins Flemish — Flanders Red / 5.5%	12
Dupont Saison — Saison Dupont / 6.5%	9.5	Duchesse De Bourgogne — Flanders Red / 6.2%	10
Bosteels Triple Karmliet — Triple / 8.4%	8.5	Oud Beersel Oude Geuze — 375ml Geuze / 6%	21
Weyerbacher Merry Monk — Triple / 9.3%	7.5	Highway Manor SayJohn 25oz — Hoppy Sour Saison / 6.7%	25
Westmalla Dubbel — Dubbel / 7%	9.5	Colony Meadery Tea Tax — Mead	7

COCKTAILS



Honey Bee Gin / Elderflower Liqueur / Lemon / Honey / Lemon Bitters	9	Azteca Tequila / Lemonaid / Strawberry Puree / Lime	9
Barn Mule Tito's Infused Cucumber Vodka / Canton / Lime Juice / Ginger Beer / Cucumber	9	Barn Burner Bloody Mary With Garlic Infused Vodka / Barn Dust / Olives / Celery / Bacon	9
Hop Star Hopped Whiskey / Ruby Red Grapefruit Juice / Aperol	12	Tack Room Rum / Mint / Club Soda / Lime / Watermelon	9
Ranch Hand Boubon / Blackberry / Lemon / Club Soda	10		



BARN

WINE



SPARKLING

Martini & Rossi Prosecco

— Notes of apple, banana and thyme
Veneto, Italy

GLASS
BOTTLE
\$ \$

10

WHITE

Pinot Grigio, Della Scala

— Crisp Acidity with ripe white peach and melon
Friuli- Venezia Giulia, Italy

8 27

Pinot Grigio, Fernanda Cappello

— Apple, ripe melon, powder and toast
Friuli, Italy

12 44

Sauvignon Blanc, Nobile

— Pink grapefruit, gooseberry and mouthwatering acidity
Marlborough, New Zealand

9 32

Chardonnay, 10 Span

— Supple layers of peach, melon and nectarine. Subtle oak spice
Central Coast, California

8 27

Chardonnay, R Collection

— Floral notes, bright citrus, and a touch of vanilla
St. Helena, California

10 36

Riesling, Pacific Oasis

— Aromas of honeysuckle and melon with flavors of green apple
Columbia Valley, Washington

8 30

Mascato, Costal Ridge

— Dry and pleasantly tart with savory flavors of oranges, honey
and vanilla | Coastal Ridge, California

8 25

RED

Rose, Viejo Feo

— Beautiful fruit driven with good acidity and a touch of sweetness
Maule Valley, Chile

9.5 42

Pinot Noir, Harlow Ridge

— Raspberry and rich dark fruit with hints of black pepper spice
Lodi, California

8 27

Pinot Noir, Santa Carolina

— Black cherry and cola with lingering earthy finish
Santa Caroline, Chile

10 36

Merlot, Hogue

— Ripe plum and black currant with toasty oak spice and luxurious
finish | Columbia Valley, Washington

10 42

Malbec, Tinto Negra

— Black fruit, ripe plum and hints of coffee aromas
Mendoza, Argentina

9 33

Cabernet, Concannon

— Black cherry, cassis and espresso bean
Paso Robles, California

9 30

Cabernet, Tom Gore

— Aromas of currant and plum with hints of mocha and coffee
Sonoma, California

10 39