

## APPETIZERS

### ROASTED BRUSSEL SPROUTS (GF)

Toasted Hazelnuts, Bacon Lardons,  
Pecorino Romano, Garlic Aioli \$13

### SEARED SCALLOPS (GF)

Corn Cream Sauce, Bacon Onion Marmalade,  
Frisée Greens \$16

### STUFFED MUSHROOMS

Sweet Sausage & Roasted Red Pepper Stuffing,  
Creamy Smoked Gouda Sauce \$14

### WOOD GRILLED MEDITERRANEAN SHRIMP (GF,DF)

Roasted Garlic Cilantro Sauce \$14

## THE BARN CHARCUTERIE BOARD

Chef's Selection of Cured Meats & Assorted Cheeses  
with Olives, Housemade Pepper Jelly,  
Littlefield Block Island Honey, and Crostini.

**SMALL \$21 | LARGE \$32**

## SOUP & SALAD

### SOUP OF THE DAY

Inspired by Local Ingredients \$7

### HOUSE SALAD (GF,DF)

Mixed Greens, Belgium Endive, Pickled Onion,  
Grape Tomatoes, Crumbled Goat Cheese,  
Balsamic Vinaigrette \$12

### WOOD GRILLED CAESAR SALAD

Lightly Charred Romaine Lettuce, Croutons, Parmesan,  
Caesar Dressing \$11

### SALAD ADDITIONS

**CHICKEN \$8 | STEAK TIPS \$16**  
**SHRIMP \$10 | SALMON \$12**

## ENTREES

### ATLANTIC SALMON\* (DF)

Israeli Couscous, Asparagus,  
Charred Corn & Tomato Relish, Herb Oil \$27

### CHICKEN STATLER

Stuffed with Prosciutto, Manchego, & Fresh Herbs.  
Served with Roasted Potatoes, Baby Spinach,  
& Marsala Glaze \$29

### BARN BURGER\*

Smoked Gouda, Peppered Maple Bacon,  
Caramelized Onion, Garlic Aioli, Lettuce & Tomato.  
Served with Side of Potato Wedges \$15

### COD BIANCO (GF)

Pan-Seared Cod Loin, Marinated Tomatoes,  
Baby Spinach, Roasted Potatoes,  
Champagne Beurre Blanc \$26

### WOOD GRILLED SIRLOIN STEAK\* (GF)

Parmesan Potato Au Gratin, Grilled Asparagus,  
Whisky Peppercorn Demi Glace \$34

### TAGLIATELLE BOLOGNESE

Made with Veal, Pork, Beef, & Pancetta.  
Topped With Parmesan \$25

### PESTO TORTELLINI

Cheese Tortellini, Sundried Tomatoes,  
Artichokes, Basil Pesto Cream Sauce \$24

## SIDES

\$6 EACH

PARMESAN POTATO AU GRATIN  
SAUTÉED BABY SPINACH  
GRILLED ASPARAGUS  
ROASTED POTATO WEDGES  
SIDE SALAD  
ISRAELI COUSCOUS

(GF) - Gluten-Free  
(DF) - Dairy-Free

\*This item may be served undercooked. Consuming raw, cooked-to-order,  
or undercooked meats, poultry, seafood, shellfish, or eggs may increase your  
risk of food borne illness, especially if you have certain medical conditions.  
Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the  
risk of food borne illness.