



LUNCH & DINNER MENU

APPETIZERS

Raw Bar 🍷

Seasonal East Coast Oysters, cocktail sauce, mignonette* | 3.75/pc
Top Neck Clams, cocktail sauce, mignonette* | 3/pc
Shrimp Cocktail, cocktail sauce* | 4/pc

Cheese & Charcuterie Board, espresso cheddar, brie, manchego, prosciutto, soppressata, crostini | 22 🍷 Cheese (only) Board | 18 🍷

Focaccia Bread, peppercorn herb olive oil | 8

Artisan Toast, focaccia, roasted apple whipped ricotta, candied bacon, balsamic honey reduction | 11

Jumbo Chicken Wings, Choice of sauce: Buffalo, Carolina Gold, Sweet Chili, BBQ, or Hot Honey 6pc | 12 12pc | 20

Buttermilk Chicken Tenders, Choice of sauce: Buffalo, Carolina Gold, Sweet Chili, BBQ, or Hot Honey | 14

PEI Mussels Veracruz, garlic, tomato, white wine, butter, banana peppers, focaccia bread | 15 🍷

Calamari, scallion yuzu aioli, peppadew peppers | 15

Cast Iron Spinach Artichoke Dip, pita chips, shredded cheese | 14 🍷
Add buffalo chicken | 5

Baked Brie, candied bacon, roasted apples, fig jam, crostinis | 15 🍷

Sticky Pork Belly Bites, hot honey, scallions, peppadew peppers | 15 🍷

Crispy Brussel Sprout Salad, lemon honey dressing, toasted almonds, bacon, pickled red onions | 14 🍷

Crab Cake, sriracha remoulade, cucumbers | 18

Truffle Fries, herbs, grated pecorino, truffle oil, sea salt remoulade | 10

Clam Chowder, onions, bacon, cream Cup | 8 Bowl | 11

Short Rib Tacos, corn tortilla, braised short rib, mojo onions, aji panca crema | 12 🍷

Sashimi Salmon Wonton Tacos*, spicy mayo, cucumber | 14

Beef Tenderloin Kabobs*, onions, peppers, barn steak sauce | 20 🍷

Shrimp Kabobs, chili lime spiced, pico de gallo coulis, corn | 18 🍷

GREENS & GRAINS

House Mixed Greens, tomato, cucumber, carrots, house vinaigrette | 10 🍷

Caesar, romaine, grated pecorino, croutons, classic Caesar dressing | 10

Red Beet & Goat Cheese, mixed greens, pistachios, balsamic dressing | 13 🍷

Cobb Salad, romaine, egg, bacon, avocado, cucumber, tomato, ranch dressing | 14 🍷

Barn Grain Bowl, quinoa, roasted chickpeas, cucumber, baby kale, sweet potato, lemon tahini dressing | 13 🍷

Add: Chicken | 9 Shrimp | 14 Salmon | 14 Edamame Burger | 9
Beef Tenderloin Kabobs* | 18 Chili Lime Shrimp Kabob | 16*

RICE BOWLS, BURRITOS & QUESADILLAS

Rice Bowl, rice and beans, pico de gallo, avocado 🍷

Choose:

Taco Spiced Ground Beef | 20 Adobo Pulled Chicken | 18
Short Rib | 26 Chili Lime Shrimp | 23 Edamame | 18
Buttermilk Chicken | 18 Salmon* | 27 Hot Honey Pork Belly | 23

Quesadilla, pico de gallo, guacamole, sour cream 🍷
Sub gluten free tortilla +\$3.

Choose:

Taco Spiced Ground Beef | 20 Adobo Pulled Chicken | 18
Short Rib | 26 Edamame | 18

Burrito, rice and beans, cheddar, pico de gallo, guacamole, sour cream 🍷
Sub gluten free tortilla +\$3.

Choose:

Taco Spiced Ground Beef | 20 Adobo Pulled Chicken | 18
Short Rib | 26 Edamame | 18

ENTREES

Fish & Chips, pollock, hand cut fries, tartar sauce | 22

Roasted Chicken Bacon Mac & Cheese, cavatappi, four cheese sauce, jalapeños | 24

Chicken a la Plancha, truffle honey, crispy brussels sprouts, roasted apples, cipollini onions, pickled sweet potato | 30 🍷

Pasta Gemelli, kale pesto, sundried tomatoes, artichokes, grilled chicken, balsamic onions, cream | 28

Chicken Milanese, arugula, tomatoes, pickled red onions, pecorino, balsamic reduction | 26

Grilled Salmon*, fingerling potatoes, corn, bacon, scallions, asparagus, black garlic gastrique | 34 🍷

Surf n Turf, shrimp, pork belly, sweet chili lime sauce, yellow rice sauté | 36 🍷

Pan-Seared Sea Scallops*, gremolata risotto, saffron chili sauce | 38 🍷

Spanish Paella, chicken, shrimp, mussels, steamers, garlic, peppers, saffron rice | 36 🍷

Braised Boneless Short Rib, fingerling potatoes, cipollini onions, aji panca braising jus | 38 🍷

STEAKS

Served with green beans, smashed potato cake, choice of sauce.

Flat Iron* (8oz) | 42 🍷

Filet Mignon* (8oz) | 56 🍷

Grilled Ribeye* (14oz) | 52 🍷

Surf Add-Ons

Scallops | 18 Three Shrimp | 14 Crab Cake | 16

Sauce Selections

Smoked Sea Salt Aioli, House Steak Sauce, Peppercorn Butter, Bourbon Remoulade

SANDWICHES & WRAPS

*Choice of Side: Side Salad, Hand Cut Fries, Shoestring Fries +\$1,
Sweet Potato Fries +\$1, Truffle Fries +\$2*

SANDWICHES

Served on a brioche roll. Sub gluten free +\$3.

Grilled Chicken, blackened marinade, guacamole, lettuce, tomato | 19 🍷

Crispy Buttermilk Chicken, honey mustard, banana peppers, arugula, tomato | 19

Cheeseburger*, cheddar cheese | 18 🍷

Bacon Burger*, bacon, cheddar, lettuce, tomato | 20 🍷

Chef's Burger*, balsamic onions, truffle aioli, bacon, cheddar | 21 🍷

Granby Burger*, bourbon onion herb remoulade, cheddar, lettuce | 20 🍷

Battered Pollock, lettuce, tomato, tartar sauce | 20

Edamame Burger, lettuce, tomato, sriracha remoulade | 18 🍷

WRAPS

Sub gluten free wrap +\$3.

Steak & Cheese*, shaved steak, cheddar, onions, peppers, horseradish cream | 23 🍷

Chicken Caesar, grilled chicken, romaine, Caesar dressing, pecorino | 19 🍷

Crispy Buffalo Chicken, buttermilk chicken, buffalo sauce, bleu cheese crumble, lettuce | 19

Crispy BBQ Chicken, buttermilk chicken, BBQ sauce, cheddar cheese, lettuce, pickled red onions | 19

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergens.