



WINTER DINNER MENU

APPETIZERS

FRIED BRUSSEL SPROUTS ^{GF V} <i>tossed in pickled ginger aioli</i>	\$8
SHRIMP AND GRITS <i>seared shrimp on a soft bed of aged cheddar stone ground grits and creole gravy</i>	\$13
LOBSTER MACARONI AND CHEESE <i>cold water lobster, cavatappi, béchamel white cheddar, parsley bread crumb</i>	\$15
TRUFFLE FRIES ^{GF V} <i>hand cut fries with house made white truffle oil</i>	\$11
CHICKEN POT PIE <i>creamy chicken velouté, seasonal vegetables, buttermilk biscuit crust</i>	\$15
FRIED PROVOLA CURDS <i>Caputo Brothers Creamery aged provola curds, tomato basil jam, house made honey balsamic</i>	\$14
ARTISAN CHARCUTERIE BOARDS ^{GF} <i>rotating choice of 3 artisan meats with seasonal pickles and house made spreads -OR- rotating choice of 3 artisan cheeses with seasonal fruit spreads and jams</i>	\$18

SOUPS

FRENCH ONION SOUP <i>caramelized onions deglazed with brandy, rich veal broth, topped with crostini and gruyère brûléé</i>	\$11
SEASONAL SOUP <i>seasonal and local ingredients</i>	\$MKT

SALADS

add chicken (6\$), add salmon (\$8)

KALE CAESAR <i>traditional Caesar dressing, kale, baby romaine, parmesan cheese, garlic croutons</i>	\$8
SPINACH SALAD ^{GF} <i>spinach, house-cured bacon lardons, roasted walnuts, caramelized shallots, warm bacon vinaigrette</i>	\$10
ROOT VEGETABLE SALAD ^{GF V} <i>arugula, roasted carrots, parsnips, rutabaga, celery root chips, toasted pine nuts, house made honey balsamic, on a bed of creamy whipped goat cheese (available as a vegan option)</i>	\$11
BEET SALAD ^V <i>Roasted and diced red and golden beets, wheat berry or farro, arugula, toasted walnuts, roasted garlic vinaigrette</i>	\$11

Local Partners: Threefold Farms, Caputo Brothers Creamery, Rettland Farms, and Eleven Oaks Farm.

20% Gratuity is added to groups of 8 or more

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.****



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ENTREES

BRAISED BEEF SHORT RIBS ^{GF} <i>served with charred swiss chard on a soft bed of aged cheddar stone ground grits</i>	\$28
SEARED 1/2 GAME HEN ^{GF} <i>gratin potatoes and celery root pillow, braised swiss chard, white wine pan jus</i>	\$27
FILET AU POIVRE ^{GF} <i>pan-seared filet mignon, garlic mascarpone whipped potatoes, roasted carrots, green peppercorn and brandy cream sauce</i>	\$34
TROUT MEUNIERE ^{GF} <i>pan fried rainbow trout, roasted root vegetables, served on a bed of lemon parsley and caper sauce</i>	\$22
MUSHROOM PAPPARDELLE ^V <i>house made egg pasta, seasonal mushrooms, sage, grana padano, marsala wine reduction</i>	\$22
SEARED SCALLOPS ^{GF} <i>parsnip puree, swiss chard chips, pickled chard stems, bacon and smoked butter beurre blanc</i>	\$28
PLUMP CRAB CAKE <i>seared jumbo lump crab cake, old bay crema, served with a mixed green salad, radish, carrots, and roasted garlic vinaigrette</i>	\$32
PASTRAMI-SPICED SALMON ^{GF} <i>roasted beets, cremini mushrooms, dill crème fraiche</i>	\$28
ELEVEN OAKS FARM WAGYU BURGER <i>caramelized shallots, arugula, tomato jam, aged cheddar cheese</i>	\$18
FARM STEAK <i>chef's daily steak preparation</i>	\$MKT
SUSTAINABLE SEAFOOD <i>chef's daily seafood preparation, responsibly caught</i>	\$MKT
BARN PASTA <i>chef's daily pasta selection</i>	\$MKT

Looking to host your next special private occasion like a graduation party, special anniversary, birthday, or something else? The Barn Restaurant features two private lunch and dinner spaces for smaller or larger groups in The Tasting Room and The Cellar.

Please call us at (717) 258-3211 to book your next special occasion at
The Barn Restaurant at Allenberry Resort.

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