



## WINTER DINNER MENU

### APPETIZERS

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FRIED BRUSSEL SPROUTS <sup>GF V</sup> <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 <sup>GF V</sup> <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 <sup>GF</sup> <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

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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

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

KALE CAESAR <i>traditional Caesar dressing, kale, baby romaine, parmesan cheese, garlic croutons</i>	\$8
SPINACH SALAD <sup>GF</sup> <i>spinach, house-cured bacon lardons, roasted walnuts, caramelized shallots, warm bacon vinaigrette</i>	\$10
ROOT VEGETABLE SALAD <sup>GF V</sup> <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 <sup>V</sup> <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.\*\***



## WINTER DINNER MENU

### ENTREES

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BRAISED BEEF SHORT RIBS <sup>GF</sup> <i>served with charred swiss chard on a soft bed of aged cheddar stone ground grits</i>	\$28
SEARED 1/2 GAME HEN <sup>GF</sup> <i>gratin potatoes and celery root pillow, braised swiss chard, white wine pan jus</i>	\$27
FILET AU POIVRE <sup>GF</sup> <i>pan-seared filet mignon, garlic mascarpone whipped potatoes, roasted carrots, green peppercorn and brandy cream sauce</i>	\$34
TROUT MEUNIERE <sup>GF</sup> <i>pan fried rainbow trout, roasted root vegetables, served on a bed of lemon parsley and caper sauce</i>	\$22
MUSHROOM PAPPARDELLE <sup>V</sup> <i>house made egg pasta, seasonal mushrooms, sage, grana padano, marsala wine reduction</i>	\$22
SEARED SCALLOPS <sup>GF</sup> <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 <sup>GF</sup> <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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