



BRUNCH MENU

BRUNCH

OVERNIGHT OATS ^V <i>Rolled oats, soaked in Greek yogurt with bananas and blueberries</i>	\$8
CINNAMON ROLL PANCAKES <i>Served with bacon or sausage</i>	\$11
MONTE CRISTO ^{GF} <i>Ham, turkey, mustard, swiss cheese, maple syrup, strawberry jam</i>	\$16
BELGIAN WAFFLE <i>Whipped cream, syrup, served with bacon or sausage</i>	\$11
FARM FRESH EGGS <i>Two eggs any style, choice of bacon or sausage, and choice of potatoes or buttermilk biscuit</i>	\$13
QUICHE OF THE DAY <i>Rotating choice of Chef's daily quiche preparation</i>	\$MKT

A LA CARTE

STICKY BUN	\$6
BACON ^{GF}	\$4
SAUSAGE ^{GF}	\$3
POTATOES ^{GF}	\$4
FRUIT BOWL ^{GF}	\$4

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.*

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.****



BRUNCH MENU

BUILD YOUR OWN BENNY

All Build Your Own Bennys served with homemade hollandaise on an Allenberry buttermilk biscuit

CRAB CAKE	\$15
SMOKED SALMON	\$15
CANADIAN BACON	\$15
VEGETARIAN ^V <i>Spinach, avocado, pickled peppers</i>	\$15

SALADS

QUINOA FRUIT SALAD ^{GF V} <i>Citrus Supremes, blueberries, compressed watermelon, mixed greens, mint and blood orange vinaigrette</i>	\$12
SPINACH SALAD <i>Avocado, pickled peppers, bacon crumbles, slow cooked egg, grilled ciabatta</i>	\$11

LUNCH

CHICKEN AND BRIE SANDWICH <i>Wholegrain honey mustard, roasted red bell pepper, caramelized shallots, brie, served on brioche bun</i>	\$15
WAGYU BURGER <i>Tomato jam, caramelizes shallots, arugula, white cheddar cheese, served on brioche bun</i>	\$18

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