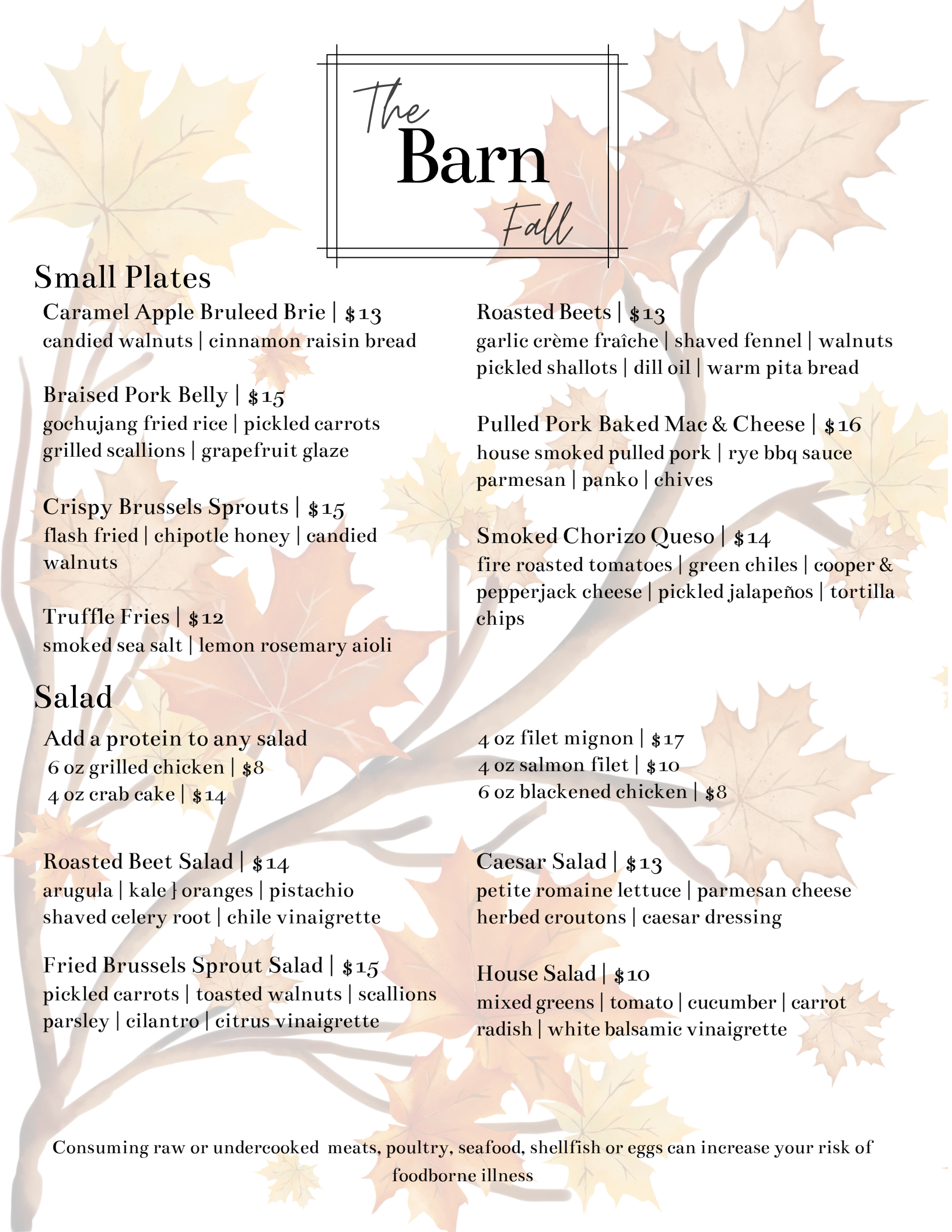




The Barn Fall

Small Plates

Caramel Apple Bruleed Brie | \$13
candied walnuts | cinnamon raisin bread

Braised Pork Belly | \$15
gochujang fried rice | pickled carrots
grilled scallions | grapefruit glaze

Crispy Brussels Sprouts | \$15
flash fried | chipotle honey | candied
walnuts

Truffle Fries | \$12
smoked sea salt | lemon rosemary aioli

Roasted Beets | \$13
garlic crème fraîche | shaved fennel | walnuts
pickled shallots | dill oil | warm pita bread

Pulled Pork Baked Mac & Cheese | \$16
house smoked pulled pork | rye bbq sauce
parmesan | panko | chives

Smoked Chorizo Queso | \$14
fire roasted tomatoes | green chiles | cooper &
pepperjack cheese | pickled jalapeños | tortilla
chips

Salad

Add a protein to any salad
6 oz grilled chicken | \$8
4 oz crab cake | \$14

Roasted Beet Salad | \$14
arugula | kale | oranges | pistachio
shaved celery root | chile vinaigrette

Fried Brussels Sprout Salad | \$15
pickled carrots | toasted walnuts | scallions
parsley | cilantro | citrus vinaigrette

4 oz filet mignon | \$17
4 oz salmon filet | \$10
6 oz blackened chicken | \$8

Caesar Salad | \$13
petite romaine lettuce | parmesan cheese
herbed croutons | caesar dressing

House Salad | \$10
mixed greens | tomato | cucumber | carrot
radish | white balsamic vinaigrette

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

Soup

Heirloom Tomato and Fig Soup | \$9
a perfect balance of savory & sweet

Handhelds

served with chips & a pickle
substitute fries | \$3
substitute gluten free bun | \$2

Barn Smash Burger | \$16
2 (4oz) griddle smashed beef patties
cooper sharp | lettuce | tomato | red onion
bistro sauce | brioche bun

Jalapeño Popper Burger | \$17
8oz grilled beef burger | cheddar cheese
candied bacon | pickled jalapeño | jalapeño
cream cheese

House Smoked Pulled Pork | \$15
rye BBQ | apple chili slaw

Entrees

Seared Scallops | \$34
smoked tomato marmalade | mushroom
risotto | bacon lardon

Soy Glazed Salmon | \$32
gochujang fried rice | pumpkin and miso
purée | grilled squash

Maryland Style Lump Crab Cakes | \$38
baked mac & cheese | bourbon bacon
Brussels sprouts | remoulade

Mushroom Ravioli | \$23
garlic | white wine | cream sauce | chives

Smoked Brisket Chili | \$10
brisket | ground beef | fire roasted
tomatoes | chipotle | bean medley

Grilled Chicken Sandwich | \$17
smoked tomato marmalade | provolone | red
onion | arugula | pesto focaccia

Crab Cake Sandwich | \$19
Maryland style crab cake | lettuce | tomato
red onion | remoulade | brioche bun

Pesto Grilled Cheese | \$10
cooper sharp | pesto focaccia

Fried Chicken Sandwich | \$16
spicy pimento cheese | pickled jalapeños

Cabernet Demi Filet | \$42
8oz tenderloin | cabernet demi glace | bruleed
sweet potatoes sauteed maitake mushrooms |
celeriac puree

Sage & Port Duck Breast | \$36
seared duck breast | port wine & cranberry
sauce | brown butter sage sweet potato
gnocchi | fried maitake mushrooms

Apple Cider Pork Chop | \$38
bone in pork chop | apple cider glaze
cornbread & sausage stuffing | fried brussels
sprouts

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