



## MARTINI

### FALL ESPRESSO

Grainger's vanilla vodka, Fulton's Harvest pumpkin spice, Kahlua liqueur, fresh espresso \$15

### BLOOD ORANGE COSMO

Grainger's citrus vodka, triple sec, fresh lime juice, splash of orange juice, blood orange puree \$15

### ANNE BONNIE

Grainger's vanilla vodka, Malibu coconut rum, splash of pineapple & cranberry juices, lime wedge \$15

### BLACK & BLEU

Ketel One vodka, olive juice, three bleu cheese stuffed olives, cracked black pepper \$15

## COCKTAILS

### PAPER PLANE

Four Rose's bourbon, Aperol, amaro & fresh lemon \$12

### APEROL SPRITZ

Aperol, prosecco, club soda, & bitters \$12

### SICILIAN LEMONADE

Cazadores blanco tequila, Spring House garden rosemary syrup, limoncello, fresh squeezed lemon \$12

### ENDLESS SUMMER

Deep Eddy grapefruit vodka, muddled grapefruit, soda water, floater of Campari \$12

## WINE

### WHITE BY THE GLASS

6OZ | 9OZ | BTL

801 - <b>CROSSINGS</b> Sauvignon Blanc, New Zealand	10	15	40
802 - <b>SANTA MARGHERITA</b> Pinot Grigio, Italy	16	24	64
804 - <b>LA PETITE</b> Perriere, Sauvignon Blanc, Loire, France	11	16	44
805 - <b>TORRESELLA</b> Prosecco, Italy	11	16	44
806 - <b>DOMAINE DE BERNIER</b> Loire, France	10	15	40
807 - <b>SIMI</b> Chardonnay, Sonoma County	14	21	56

### WHITE BY THE BOTTLE

1001 - <b>VEUVE CLICQUOT</b> "Yellow Label" Champagne, FR	201
1002 - <b>BANFI PRINCIPESSA</b> Gavi di Gavi, Italy	50
1004 - <b>PIGHIN</b> Pinot Grigio, Italy	49
1005 - <b>DAMILANO</b> Arneis, Langhe, Italy	72
1006 - <b>INAMA VIN</b> Soave, Italy	59
1007 - <b>SAN ANGELO</b> BANFI Pinot Grigio, Italy	56
1008 - <b>ARAGOSTA</b> Vermentino, Italy	48

### SAUVIGNON BLANC

1020 - <b>KIM CRAWFORD</b> Sauvignon Blanc, NZ	52
1022 - <b>CLOUDY BAY</b> Sauvignon Blanc, New Zealand	96
1023 - <b>CAKEBREAD</b> Sauvignon Blanc, Napa Valley	92
1024 - <b>FERRARI-CARANO</b> Fumé Blanc, CA	38

### CHARDONNAY

1030 - <b>EDNA VALLEY</b> Chardonnay, CA	42
1031 - <b>GRGICH HILLS</b> Chardonnay, Napa	140
1032 - <b>CAKEBREAD</b> Chardonnay, Napa	115
1033 - <b>JORDAN</b> Chardonnay, Russian River, CA	112
1034 - <b>FAR NIENTE</b> Chardonnay, Napa, CA	220
1036 - <b>ROMBAUER</b> Chardonnay, CA	84
1037 - <b>MARKHAM</b> Chardonnay, CA	51
1038 - <b>FREEMARK</b> Chardonnay, Napa, CA	78

### INTERESTING WHITES

1040 - <b>DOMAINE OTT</b> Rose Provenance, France	148
1041 - <b>DR. LOOSEN</b> Riesling, Germany	40
1042 - <b>ZULAL</b> Voskehat, Medium Body White Wine, Armenia	46

### RED BY THE GLASS

6OZ | 9OZ | BTL

901 - <b>TRIBUTE</b> Cabernet Sauvignon, CA	10	15	40
902 - <b>FAMILE PERRIN</b> "Cotes-Du-Rhone, France	12	18	48
906 - <b>LA CREMA</b> Pinot Noir, Sonoma	14	21	56
907 - <b>DUCKHORN DECOY</b> Cabernet Sauvignon, Napa	16	24	64

### RED BY THE BOTTLE EUROPEAN REDS

2002 - <b>GAJA</b> Barberesco Italy	595
2003 - <b>MASCIARELLI</b> Montepulciano Di Abruzzo, Italy	42
2004 - <b>ANTINORI "PEPPOLI"</b> Chianti, Italy	66
2005 - <b>CAMPO VIEJO</b> Rioja Tempranillo, Spain	54
2006 - <b>ESPORÃO</b> Reserve, Portugal	52
2007 - <b>CATENA</b> Malbec, Argentina	62

### CABERNET & MERLOT

2010 - <b>COSENTINO "THE FRANC"</b> Cabernet Franc	42
2011 - <b>JORDAN</b> Cabernet, Napa, CA	182
2012 - <b>JOEL GOTT "815"</b> Cabernet, CA	46
2013 - <b>KUNDE</b> Cabernet, CA	78
2015 - <b>CAKEBREAD</b> Cabernet, Napa, CA	198
2016 - <b>JOSEPH PHELPS</b> Cabernet, Napa, CA	220
2017 - <b>RODNEY STRONG</b> Cabernet, Napa, CA	78
2018 - <b>DUCKHORN</b> Cabernet, Napa, CA	152
2019 - <b>FAR NIENTE</b> "POST & BEAM" Cabernet, Napa, CA	56
2020 - <b>STONE STREET</b> Cabernet, Napa, CA	119
2021 - <b>FREEMARK</b> Cabernet, Napa, CA	120

### ZINFANDEL & PINOT NOIR

2022 - <b>SEGHEISIO</b> Zinfandel, CA	72
2030 - <b>BREWER-CLIFTON</b> St. Rita Hills, Pinot Noir, CA	124
2031 - <b>GOLDEN EYE</b> Pinot Noir, CA	138
2033 - <b>CAMBRIA JULIA'S</b> Pinot Noir, CA	63
2036 - <b>LA CREMA</b> Pinot Noir, Sonoma, CA	56
2037 - <b>BELLE GLOS</b> "CLARK & TELEPHONE" Pinot Noir, CA	60

## BOTTLED BEER

BUD  
BUD LIGHT  
MICHELOB ULTRA  
CORONA  
WHALERS RISE APA, RI  
GREY SAIL "HAZY DAY"

GUINNESS  
HEINEKEN  
STELLA  
HEINEKEN "OO", N/A  
HARPOON IPA

## WATER

SARATOGA STILL  
SARATOGA SPARKLING



# CHARCUTERIE BOARD

## MEAT

Prosciutto di Parma & Saucisson Sec Salami

## CHEESE

Moody blue cheese, Manchego cheese, Greek olives, house made pepper jelly, Block Island honey, crostini

28  
SMALL

52  
LARGE

## STARTERS

### BRUSSEL SPROUTS

Toasted hazelnuts, bacon lardons, pecorino Romano, garlic aioli \$16

### BARN MEATBALLS

San Marzano plum tomato sauce, mozzarella, basil and grilled garlic toast \$18

### CHICKEN WINGS

Teriyaki, BBQ, Buffalo, or Cajun dry rub \$15

### CAJUN GARLIC SHRIMP

Six gulf white shrimp served in a spicy Cajun garlic butter sauce with grilled toast \$18

### SPINACH ARTICHOKE DIP

Served with grilled flatbread, tortilla chips \$15

### WOOD GRILLED CAESAR SALAD

Lightly charred romaine lettuce, garlic herb croutons, parmesan, and Caesar dressing \$15

### SOUP DU JOUR

*from farm  
to table*

**Chef**  
**BRIAN HEBERT**

## PASTA

### GNOCCHI SORRENTINO

Potato dumplings tossed in pink vodka sauce and baked with mozzarella, parmesan, and ricotta cheeses \$26

### TAGLIATELLE BOLOGNESE

Fresh ribbon cut pasta tossed in our house Bolognese sauce, made with veal, pork, beef, pancetta, and a touch of cream \$30

**PASTA ADDITIONS:** Meatballs \$12, Grilled Chicken \$8, Shrimp \$14

### *The Barn Burger\**

Smoked cheddar, peppered maple bacon, caramelized onions, garlic aioli, lettuce & tomato. Served with roasted potatoes wedges \$18

## MAIN PLATES

*Served with mashed red potatoes and a vegetable medley*

### ATLANTIC SALMON\*

Teriyaki glazed with scallions and cilantro \$28

### BARBEQUE CHICKEN

Wood-grilled half chicken with honey bourbon BBQ sauce and grilled pineapple \$27

### MEDITERRANEAN BAKED COD

Roasted with tomatoes, olives, red onion, capers, garlic, oregano & lemon zest \$30

### 12 OZ N.Y. STRIP\*

Topped with gorgonzola butter and whisky peppercorn sauce \$42

### APPLE BRINED PORK CHOP

Apple bacon jam and maple Dijon glaze \$34

ANY SUBSTITUTIONS WILL RESULT IN A \$3 UPCHARGE

Please inform your server of any food allergies that may require special attention.

\*This item may be served undercooked. Consuming raw, cooked-to-order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.