



MARTINI

IL PISTACHIO

Bailey's Irish Cream, Amaretto, & splash of Blue Caracao \$17

BLOOD ORANGE COSMO

Grainger's citrus vodka, triple sec, fresh lime juice, splash of orange juice, blood orange pureé \$17

ANNE BONNIE

Grainger's vanilla vodka, Malibu coconut rum, splash of pineapple & cranberry juices, lime wedge \$17

BLACK & BLEU

Ketel One vodka, olive juice, three bleu cheese stuffed olives, cracked black pepper \$18

COCKTAILS

PAPER PLANE

Four Rose's bourbon, Aperol, amaro & fresh lemon \$15

APEROL SPRITZ

Aperol, prosecco, club soda, & bitters \$15

SICILIAN LEMONADE

Cazadores blanco tequila, Spring House garden rosemary syrup, limoncello, fresh squeezed lemon \$16

ENDLESS SUMMER

Deep Eddy grapefruit vodka, muddled grapefruit, soda water, floater of Campari \$16

WINE

WHITE BY THE GLASS

6OZ | 9OZ | BTL

801 - BELLERUCHE Cotes du Rhone Rosé, France	13	19	52
802 - SANTA MARGHERITA Pinot Grigio, Italy	16	24	64
804 - LA PETITE Perriere, Sauvignon Blanc, Loire, France	11	16	44
805 - TORRESELLA Prosecco, Italy	11	16	44
806 - DOMAINE DE BERNIER- Chardonnay, France	12	18	48

WHITE BY THE BOTTLE

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

SAUVIGNON BLANC

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

CHARDONNAY

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

INTERESTING WHITES

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

RED BY THE GLASS

6OZ | 9OZ | BTL

901- TRIBUTE Cabernet Sauvignon, CA	12	18	48
902- FAMILE PERRIN Cotes-Du-Rhone, France	12	18	48
906- LA CREMA Pinot Noir, Monterey, CA	14	21	56
907- DUCKHORN DECOY Cabernet Sauvignon, Napa	16	24	64

RED BY THE BOTTLE EUROPEAN REDS

2002 - GAJA Barberesco Italy	595
2003 - MASCIARELLI Montepulciano Di Abruzzo, Italy	42
2004 - ANTINORI "PEPPOLI" Chianti, Italy	66
2005 - CAMPO VIEJO Rioja, Gran Reserva, Spain	75
2006 - ESPORÃO Reserve, Portugal	52
2007 - CATENA Malbec, Argentina	62

CABERNET & MERLOT

2010 - COSENTINO "THE FRANC" Cabernet Franc	42
2011 - JORDAN Cabernet, Napa, CA	182
2012 - JOEL GOTT "815" Cabernet, CA	46
2013 - KUNDE Cabernet, CA	78
2015 - CAKEBREAD Cabernet, Napa, CA	198
2016 - JOSEPH PHELPS Cabernet, Napa, CA	220
2017 - RODNEY STRONG Cabernet, Napa, CA	78
2018 - DUCKHORN Cabernet, Napa, CA	152
2019 - MARKHAM Merlot, CA	63
2020 - STONE STREET Cabernet, Napa, CA	119
2021 - FREEMARK Cabernet, Napa, CA	120

ZINFANDEL & PINOT NOIR

2022 - SEGHESSIO Zinfandel, CA	72
2031 - GOLDEN EYE Pinot Noir, CA	138
2036 - LA CREMA Pinot Noir, Sonoma, CA	68
2037 - BELLE GLOS "CLARK & TELEPHONE" Pinot Noir, CA	62
2038 - 8 YEARS IN THE DESERT RED BLEND, CA	132

BOTTLED BEER

BUD	GUINNESS
BUD LIGHT	HEINEKEN
MICHELOB ULTRA	PERONI N/A
CORONA	HEINEKEN
WHALERS RISE APA, RI	HARPOON IPA

WATER

SARATOGA STILL
SARATOGA SPARKLING



from farm
to table

STARTERS

FRENCH ONION SOUP

Garlic crostini & gruyere cheese \$12

BARN MEATBALLS

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

HONEY SRIRACHA CHICKEN WINGS

Wood grilled, scallions & peppadew peppers \$15

CAESER SALAD

Romaine lettuce, garlic croutons, shaved parmesan \$11

ARTICHOKES OREGANATA

Oregano, breadcrumbs, garlic, lemon, extra virgin olive oil \$17

PROSCIUTTO BRUSCHETTA

Crusty wood-grilled bread, whipped ricotta with hot honey and balsamic reduction \$15

MAIN

FETTUCCINE ALFREDO

Fettuccine pasta tossed in creamy alfredo parmigiana, fresh basil ribbons, garlic toast \$22

WOOD-GRILLED RIBEYE

Roasted garlic rosemary butter, roasted potatoes, house vegetables \$54

BAKED NEW ENGLAND HADDOCK

Buttery Ritz cracker topping, roasted potatoes, house vegetable \$31

SLOW BRAISED PORK SHANK

Mixed bean and winter vegetable ragout, herb pan jus \$34

WOOD-GRILLED

FAROE ISLAND SALMON

Lentils with vegetables, broccoli, lemon herb sauce \$37

CHICKEN SCARPARELLO

Boneless chicken thighs, oven roasted with Italian sweet sausage & potatoes, Roasted in a savory, sweet and spicy pan sauce with cherry peppers and lemon \$30

*The Barn Burger**

Smoked cheddar, peppered maple bacon, caramelized onions, garlic aioli, lettuce & tomato. Served with roasted potatoes wedges \$23

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.