



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 puree \$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 - LE CHARME	15	23	60
802 - SANTA MARGHERITA	16	24	64
804 - LA PETITE	11	16	44
805 - TORRESELLA	11	16	44
806 - DOMAINE DE BERNIER-	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- FAMILIE 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
2030 - THE CALLING, Pinot Noir, CA	124
2031 - GOLDEN EYE Pinot Noir, CA	138
2036 - LA CREMA Pinot Noir, Sonoma, CA	68
2037 - BELLE GLOS "CLARK & TELEPHONE" Pinot Noir, CA	62

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

CHARCUTERIE BOARD

MEAT

Prosciutto di Parma, black truffle salami,

CHEESE

Moody Blue cheese,
Manchego cheese, greek olives, house made pepper jelly,
Block Island honey, & crostini

Chef

BRIAN HEBERT

29

SMALL

54

LARGE

STARTERS

BRUSSEL SPROUTS

Toasted hazelnuts, bacon lardons, pecorino Romano, zesty garlic aioli \$18

DUCK CASSOULET

Confit duck leg served atop a cassoulet of white beans, duck sausage, mushrooms, and root vegetables \$26

WOOD GRILLED SEA SCALLOPS

Butternut squash puree, port wine reduction, caper raisin emulsion \$24

SALMON TARTARE

Roasted beets, avocado, cucumber, pickled jalapeno, cilantro, herb oil, crostini \$22

LOBSTER BISQUE

Fresh lobster stock, sherry wine, touch of cream, and lobster \$18

SALADS

BARN HOUSE

Mixed greens, heirloom tomato, pickled red onion, carrot, cucumber, endive, herb buttermilk vinaigrette \$17

BURRATA PANZANELLA

Heirloom tomatoes, mixed greens, cucumber, red onions, focaccia croutons, charred corn, burrata cheese, basil, balsamic vinaigrette \$24

DELICATA SQUASH & ARUGULA

Honey roasted squash, baby arugula, quinoa, dried cranberries, shaved red onion, pepitas, almonds, apple cider vinaigrette \$22

SALAD ADDITIONS: Chicken Breast \$13,
Seared Scallops \$21, Grilled Salmon \$20,
Filet Mignon \$40,

MAIN PLATES

ATLANTIC HALIBUT

Mediterranean ratatouille, roasted new potatoes, blistered cherry tomatoes, basil oil \$44

FAROE ISLAND SALMON

Roasted new potatoes, broccolini, corn and tomato salsa, chipotle cream, fresh cilantro \$42

PORK OSSO BUCCO

Rosemary polenta, broccolini, pine nut and green apple gremolata, sage pan gravy \$46

B.I. BOUILLABAISSE

Half lobster, shrimp, scallops, calamari, clams, and fresh fish simmered in a light saffron plum tomato vegetable broth. Served with garlic toast, roasted new potatoes, and vegetable \$52

SQUASH RISOTTO

Savory butternut squash risotto topped with honey roasted delicata squash, diced apple, dried cranberries, walnuts, and drizzled with port wine reduction \$32

WOOD-GRILLED FILET MIGNON

potato puree, asparagus wrapped with prosciutto, onion marmalade, balsamic demi glace \$58

Surf & Turf Options:

half grilled lobster \$26 or seared scallops (3) \$18

WOOD GRILLED 32 OZ TOMAHAWK RIBEYE STEAK

Roasted potatoes, vegetable, rosemary olive oil, and flake sea salt \$152

DESSERT

**BERRIES & CREAM PANNA COTTA
TRIPLE LAYER CARROT CAKE
CHOCOLATE TOFFEE MOUSSE CAKE)**

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.