



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 \$16

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, floaters of Campari \$16

WINE

WHITE BY THE GLASS

	6OZ	9OZ	BTL
801 - SEA PEARL Sauvignon Blanc, New Zealand	13	16	44
802 - SANTA MARGHERITA Pinot Grigio, Italy	16	24	64
804 - CHATEAU PILET White Bordeaux, France	14	21	56
805 - TORRESELLA Prosecco, Italy	11	16	44
806 - DOMAINE DE BERNIER- Chardonnay, France	12	18	48
807 - AROMANCE- Rose, Provence, France	15	18	60

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
	46

RED BY THE GLASS

	6OZ	9OZ	BTL
901- COSENTINO “THE FRANC” Cab Franc, Lodi, CA	12	18	48
902- LA CHASSE DES PRINCES Cotes-Du-Rhone, France	12	18	48
906- PRIMARIUS Pinot Noir, Oregon	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 - SEGHEISIO Zinfandel, CA	72
2030 - KOSTA BROWNE, Pinot Noir, Sonoma CA	189
2031 - GOLDEN EYE Pinot Noir, CA	68
2036 - LA CREMA Pinot Noir, Sonoma, CA	62
2037 - BELLE GLOS “CLARK & TELEPHONE” Pinot Noir, CA	

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

ACCOUTREMENTS

House made fig jam, greek olives,
Block Island honey, & crostini

29

SMALL

54

LARGE

STARTERS

BRUSSEL SPROUTS

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

WOOD-GRILLED ARTICHOKEs

Simply grilled, lemon aioli \$22

WOOD-GRILLED LAMB LOLLIPOPS

Mint pesto \$26

MILLIONAIRE DEVEILED EGGS

Classic deviled eggs topped with brown sugar slab bacon \$18

SMOKED SALMON CARPACCIO

Frisse, shaved fennel, arugula greens, clementine's, kalamata olives, e.v.o.o \$23

SOUP + SALAD

LOBSTER BISQUE

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

BARN HOUSE SALAD

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

BURRATA SALAD

Gem lettuce, Chianti wine vinaigrette, Castelvetroano olives & Prosciutto di Parma \$21

MAIN

SEARED DAY BOAT SCALLOPS

Roasted corn puree, edamame beans, bacon lardons, heirloom cherry tomatoes, chive butter \$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 \$64

PAN ROASTED HALIBUT

Chive citrus beurre blanc, Gigante beans, rainbow Swiss chard \$50

BELL & EVANS FREE RANGE CHICKEN

Half roasted bone-in chicken, Garlic herb pommes puree, garden vegetable, salsa verde \$38

FAROE ISLAND SALMON

Saffron Jasmine rice, chickpeas, cherry tomatoes, Mediterranean olives, feta cheese \$45

WOOD-GRILLED

Served with roasted fingerling potatoes and vegetable of the day

16OZ KC STRIP STEAK(BONE-IN)\$74

32OZ TOMAHAWK RIBEYE \$168

9OZ PRIME FILET MIGNON \$55

12OZ BONE-IN CENTER CUT PORK CHOP \$43

Sauces + Butters

\$3 each

Au Poivre – Chimichurri – Bearnaise –
Horseradish Cream – House Steak Sauce
Truffle Butter - Blue Cheese Butter

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.