



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 - MANTANZAS CREEK Sauvignon Blanc, California	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- 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,

ACCOUTREMENTS

house made pepper jelly, greek olives, Block Island honey, & crostini

*from farm
to table*

29
SMALL

54
LARGE

STARTERS

BRUSSEL SPROUTS

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

BARN MEATBALLS

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

HONEY SRIRACHA

CHICKEN WINGS

Wood grilled, scallions & peppadew peppers \$15

CAJUN GARLIC SHRIMP

Six gulf white shrimp, cajun garlic butter sauce and toast \$18

SALADS

VEGETARIAN CHILI

Quinoa, sweet potato & black beans \$11

FRENCH ONION SOUP

Garlic crostini & gruyere cheese \$12

HOUSE SALAD

Mixed greens, tomatoes, pickled onions, radishes, endive, carrot, goat cheese & balsamic vinaigrette \$15

CAESAR SALAD

Romaine, garlic herb croutons, pecorino, anchovy, caesar dressing \$15

Additions : Grilled Chicken \$12, Steak Tips \$20, Blackened Shrimp \$16

PASTA

PENNE ALLA VODKA

Crispy prosciutto, fresh basil, pecorino \$24

FETTUCCINE ALFREDO

Roasted garlic , parmesan cream \$22

GNOCCHI SORRENTINO

Pink vodka sauce , mozzarella, pecorino, ricotta \$28

TAGLIATELLE BOLOGNESE

Housemade ragout , parmesan \$35

*The Barn Burger**

Smoked cheddar, peppered maple bacon, caramelized onions, garlic aioli, lettuce & tomato. Served with roasted potatoes wedges \$21

WOOD-GRILLED

Served with roasted fingerling potatoes and vegetable of the day

ATLANTIC SALMON*

Citrus fennel slaw & romesco sauce \$30

ROSEMARY CHICKEN

Rosemary marinade & roasted garlic rosemary gravy \$28

NEW YORK STRIP*

12oz sirloin steak, gorgonzola butter, whisky peppercorn demi glaze \$42

PORK CHOP

Apple brined, caramelized onions, maple dijon glaze \$34

Chef

BRIAN HEBERT

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.