

LUNCH



THE BARN

SOUTH BROADWAY

TO SHARE

| | |
|---|-----|
| Caramelized Onion & Garlic Dip <i>potato chips, chives</i> | 8 |
| Fried Pickles <i>comeback chow chow sauce</i> | 7.5 |
| Deviled Eggs <i>everything spice, chive</i> | 7 |
| Fried Artichokes <i>whipped garlic, herbs, lemon</i> | 13 |
| Parmesan & Cheddar Bay Biscuits <i>herb butter</i> | 7.5 |

SOUP

| | |
|---|---|
| Tomato <i>goat cheese, olive oil, parmesan & cheddar bay biscuit</i> | 8 |
| Clam & Corn Chowder <i>potatoes, bacon, parmesan & cheddar bay biscuit</i> | 9 |

SALAD

| | |
|---|------|
| Caesar <i>romaine, kale, garlic croutons, parmesan, sunny egg</i> | 8/13 |
| Quinoa Citrus <i>spinach, kale, sweet potato, pepitas, goat cheese, pomegranate-sherry vinaigrette</i> | 9/14 |

Add On-

| | | | |
|--------------------|---|----------------|---|
| • blackened salmon | 8 | • flank steak | 8 |
| • grilled chicken | 6 | • avocado | 2 |
| • crispy chicken | 6 | • cajun shrimp | 6 |

HANDHELDS

served with potato chips
substitute gluten free bread +3

| | |
|--|----|
| Burger <i>cheddar, pickle, comeback chow chow sauce, arugula, caramelized onions, challah bun</i> | 18 |
| Roasted Sweet Potato Sandwich <i>salsa verde, pickled onions, goat cheese, ciabatta</i> | 16 |
| Crispy Chicken Club <i>bacon, tomato, romaine, charred scallion aioli, challah bun</i> | 17 |
| Blackened Salmon BLT <i>creole aioli, arugula, ciabatta</i> | 18 |
| <i>Ancho Marinated Flank Steak Sandwich</i> <i>salsa verde, goat cheese, ancho jus, ciabatta</i> | 19 |
| <i>Grilled Chicken & Pesto Sandwich</i> <i>fresh mozzarella, trinity pepper relish, ciabatta</i> | 16 |
| <i>Garlic Bread Grilled Cheese</i> <i>fresh mozzarella, parmesan, cheddar, ciabatta</i> <i>served with tomato soup</i> | 16 |

SIDES

| | |
|--|----|
| Garlic Parmesan Fries <i>charred scallion aioli</i> | 8 |
| Cajun Spiced Sweet Tots <i>creole aioli</i> | 8 |
| Aged Cheddar Mac & Cheese | 10 |
| Crispy Brussels Sprouts <i>Secret Sauce #1</i> | 9 |

WINGS

carrots & celery
choice of ranch or bleu

one pound 14

- chose one -

- *The Barn Buffalo*
- *Sweet Heat*
- *Secret Sauce #1*
- *BBQ*
- *Dry Rub*

DINNER

TO SHARE

| | |
|--|-----|
| Caramelized Onion & Garlic Dip <i>potato chips, chives</i> | 8 |
| Fried Pickles <i>comeback chow chow sauce</i> | 7.5 |
| Deviled Eggs <i>everything spice, chive</i> | 7 |
| Fried Artichokes <i>whipped garlic, herbs, lemon</i> | 13 |
| Maple Glazed Pork Belly <i>crispy potatoes, Aleppo, sunny egg</i> | 14 |
| Parmesan & Cheddar Bay Biscuits <i>herb butter</i> | 7.5 |

SOUP

| | |
|---|---|
| Tomato <i>goat cheese, olive oil, parmesan & cheddar bay biscuit</i> | 8 |
| Clam & Corn Chowder <i>potatoes, bacon, parmesan & cheddar bay biscuit</i> | 9 |

SALAD

| | |
|---|------|
| Caesar <i>romaine, kale, garlic croutons, parmesan, sunny egg</i> | 8/13 |
| Quinoa Citrus <i>spinach, kale, sweet potato, pepitas, goat cheese, pomegranate-sherry vinaigrette</i> | 9/14 |

Add On-

| | | | |
|--------------------|---|----------------|---|
| • blackened salmon | 8 | • flank steak | 8 |
| • grilled chicken | 6 | • avocado | 2 |
| • crispy chicken | 6 | • cajun shrimp | 6 |



THE BARN

SOUTH BROADWAY

HANDHELDS

served with potato chips
substitute gluten free bread +3

| | |
|---|----|
| Burger <i>cheddar, pickle, comeback chow chow sauce, arugula, caramelized onions, challah bun</i> | 18 |
| Roasted Sweet Potato Sandwich <i>salsa verde, pickled onions, goat cheese, ciabatta</i> | 16 |
| Crispy Chicken Club <i>bacon, tomato, romaine, charred scallion aioli, challah bun</i> | 17 |
| Garlic Bread Grilled Cheese <i>fresh mozzarella, parmesan, cheddar, ciabatta</i> <i>served with tomato soup</i> | 16 |

MAINS

| | |
|--|----|
| Grilled Pork Belly <i>aged cheddar mac & cheese, spicy date caramel</i> | 24 |
| Blackened Salmon <i>charred corn & quinoa risotto, salsa verde</i> | 26 |
| Hickory Smoked Half Chicken <i>curried cauliflower gratin, rosemary jus</i> | 25 |
| Shrimp & Hatch Chili Cheddar Grits <i>charred corn, trinity Tabasco butter</i> | 24 |
| Grilled Ancho Marinated Flank Steak <i>charred scallions, crushed potatoes, ancho jus</i> | 27 |

WINGS

*carrots & celery
choice of ranch or bleu*

| | |
|--------------------|----|
| one pound | 14 |
| - chose one - | |
| • The Barn Buffalo | |
| • Secret Sauce #1 | |
| • Dry Rub | |
| • Sweet Heat | |
| • BBQ | |

SIDES

| | | | | | |
|--|---|--|----|---|----|
| Garlic Parmesan Fries <i>charred scallion aioli</i> | 8 | Cajun Spiced Sweet Tots <i>creole aioli</i> | 8 | Crispy Brussels Sprouts <i>Secret Sauce #1</i> | 9 |
| Hatch Chili Cheddar Grits | 7 | Curried Cauliflower Gratin | 10 | Charred Corn & Quinoa Risotto | 10 |
| | | Aged Cheddar Mac & Cheese | 10 | | |

COCKTAILS

Orchard Old Fashioned 15
 (old fashioned)
Copper & Kings American Apple Brandy, angostura bitters, orange

Barn Water 11
 (highball)
Milagro Silver, soda water, lime, hibiscus substitute Creyente Mezcal +1

Country Time 12
 (spritz)
blueberry vodka, housemade lemonade, blueberries, mint, soda

Firefly 14
 (smoked paloma)
Milagro Silver, grapefruit, lime, soda, rosemary substitute Creyente Mezcal +1

The Englehood Marg 12
 (margarita)
Tradicional Silver, house citrus blend, triple sec, agave substitute Creyente Mezcal +1

SoBo Smash 12
 (whiskey smash)
Redemption Bourbon, mint, lemon, soda

Petrichor 15
 (martini)
Gray Whale Gin, Tio Pepe Fino Sherry, elderflower liquor, orange bitters

After Midnight 14
 (espresso martini)
Jones House vodka, espresso cold brew, coffee liquor

SPIRIT FREE

Porch Swing 8
black tea, ginger beer, honey, lemon

Hibiscus Fresca 8
hibiscus, lime, agave, soda

Lavender Haze 8
lavender, grapefruit, lemon, mint, soda

TEA / LEMONADE

Iced Tea 3.5
choice of - regular or sweet tea
 4
choice of - hibiscus, blueberry or lavender

Lemonade 3.5
regular
 4
choice of - lavender or blueberry

Arnold Palmer 4

BOTTLES / CANS

| | | | |
|---------------|---|-------------|---|
| Miller Lite | 5 | High Noon | 7 |
| Modelo | 6 | Stem Cider | 7 |
| Coors Banquet | 6 | Athletic NA | 6 |
| Corona Extra | 6 | Heineken 0 | 6 |
| Stella Artois | 6 | | |

ON TAP - 16oz

| | | |
|--|--|---|
| Coors Light 5 (American Lager) <i>Coors - Golden, CO</i> | Avery Highliner Hazy IPA 8 (Hazy IPA) <i>Avery Brewing - Boulder, CO</i> | Bell's Two Hearted IPA 7 (American IPA) <i>Comstock, MI</i> |
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|---|---|---|
| Venga 7 (Mexican Lager) <i>Cerveceria CO - Denver, CO</i> | Twisted Tea 7 (Hard Iced Tea) <i>Boston Beer Co</i> | Leinenkugel's 7 (Summer Shandy) <i>Chippewa Falls, WI</i> |
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|---|--|---|
| White Rascal 7 (Belgian-Style White Ale) <i>Avery Brewing - Boulder, CO</i> | Dry Dock Apricot Sour 8 (Sour Blonde Ale) <i>Dry Dock Brewing - Aurora, CO</i> | Favorite Blonde 8 (GF - Blonde Ale) <i>Holidaily Brewing Co. - Golden, CO</i> |
|---|--|---|

| | |
|---|--|
| Dogfish Head 7 60 Minute IPA (American IPA) <i>Dogfish Head - Milton, DE</i> | Dales Pale Ale 7 (American Pale Ale) <i>Oskar Blues Brewery - Longmont, CO</i> |
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WINE

White

Macon-Lugny Les Charmes, Chardonnay, 14/52
Burgundy, FR 2023

Delta, Sauvignon Blanc, 11/40
Central Coast, CA 2024

Viña Zorzal, Garnacha Blanca, 12/44
Navarra, ES 2024

Rosé

Fleurs de Prairie, GSM Blend, 11/40
Languedoc, FR 2024

Red

Grochau Cellars, Commuter Cuvée, 14/52
 Pinot Noir,
Willamette Valley, OR 2023

Folk Machine, Parts & Labor, 12/44
 Grenache/ Carignane/Syrah
Santa Rosa, CA 2024

Clos de los Siete, 13/48
 Malbec/Cabernet Sauvignon
Mendoza, AR 2021