

LUNCH

TO SHARE

Caramelized Onion & Garlic Dip 8
potato chips, chives

Fried Pickles 7.5
comeback chow chow sauce

Deviled Egg Toast 10
everything spice, chive

Fried Artichokes 13
whipped garlic, herbs, lemon

Parmesan & Cheddar Bay Biscuits 7.5
herb butter

WINGS

carrots & celery
choice of ranch or bleu

one pound14

- choice of -

- The Barn Buffalo*
- Secret Sauce #1*
- Dry Rub*

- Sweet Heat*
- BBQ*

SOUP

Tomato 8
goat cheese, olive oil,
parmesan & cheddar bay biscuit

Clam & Corn Chowder 9
potatoes, bacon,
parmesan & cheddar bay biscuit

SALAD

Cobb 9/14
romaine, deviled egg, avocado, cherry
tomato, bacon, bleu cheese,
red wine vinaigrette

Caesar 8/13
romaine, kale, garlic croutons,
parmesan, sunny egg

Quinoa Citrus 9/14
spinach, kale, sweet potato, pepitas,
pomegranate-sherry vinaigrette

Italian chopped 9/14
romaine, artichoke, pickled onions,
fresh mozzarella, roasted red pepper,
garlic croutons, olive vinaigrette

- Add On-
- blackened salmon
 - grilled chicken
 - crispy chicken

8

6

6

- flank steak
 - avocado
 - cajun shrimp

8

2

6



THE BARN

SOUTH BROADWAY

HANDHELDS

served with potato chips
substitute gluten free bread +3

Burger 18
cheddar, pickle, comeback chow chow sauce,
arugula, caramelized onions, challah bun

Roasted Sweet Potato Sandwich 16
salsa verde, pickled onions, goat cheese,
ciabatta

Crispy Chicken Club 17
bacon, tomato, romaine, charred scallion aioli,
challah bun

Blackened Salmon BLT 18
creole aioli, arugula, ciabatta

Ancho Marinated Flank Steak Sandwich 19
salsa verde, goat cheese, ancho jus, ciabatta

Grilled Chicken & Pesto Sandwich 16
fresh mozzarella, trinity pepper relish, ciabatta

Garlic Bread Grilled Cheese 16
fresh mozzarella, parmesan, cheddar, ciabatta
served with tomato soup

SIDES

Garlic Parmesan Fries 8
charred scallion aioli

Cajun Spiced Sweet Tots 8
creole aioli

Aged Cheddar Mac & Cheese 10

Crispy Brussels Sprouts 9
Secret Sauce #1

DINNER

TO SHARE

Caramelized Onion & Garlic Dip <i>potato chips, chives</i>	8
Fried Pickles <i>comeback chow chow sauce</i>	7.5
Deviled Egg Toast <i>everything spice, chive</i>	10
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, pomegranate-sherry vinaigrette</i>	9/14
Italian Chopped <i>romaine, spinach, artichoke, pickled onion, fresh mozzarella, roasted red pepper, garlic croutons, olive vinaigrette</i>	9/14

Add On-

- blackened salmon 8
- grilled chicken 6
- crispy chicken 6

- flank steak 8
- avocado 2
- cajun shrimp 6



THE BARN

SOUTH BROADWAY

HANDHELDS

<i>served with potato chips</i> 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

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		

WINGS

*carrots & celery
choice of ranch or bleu*

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

COCKTAILS

Orchard Old Fashioned (old fashioned) <i>Copper & Kings American Apple Brandy, angostura bitters, orange</i>	15	Porch Swing <i>black tea, ginger beer, honey, lemon</i>	8
Barn Water (highball) <i>Milagro Silver, soda water, lime, hibiscus</i> substitute Creyente Mezcal +1	11	Hibiscus Fresca <i>hibiscus, lime, agave, soda</i>	8
Country Time (spritz) <i>blueberry vodka, housemade lemonade, blueberries, mint, soda</i>	12	Lavender Haze <i>lavender, grapefruit, lemon, mint, soda</i>	8
Firefly (smoked paloma) <i>Milagro Silver, grapefruit, lime, soda, rosemary</i> substitute Creyente Mezcal +1	14		
The Englehood Marg (margarita) <i>Tradicional Silver, house citrus blend, triple sec, agave</i> substitute Creyente Mezcal +1	12		
SoBo Smash (whiskey smash) <i>Redemption Bourbon, mint, lemon, soda</i>	12		
Petrichor (martini) <i>Gray Whale Gin, Tio Pepe Fino Sherry, elderflower liquor, orange bitters</i>	15		
After Midnight (espresso martini) <i>Jones House vodka, espresso cold brew, coffee liquor</i>	14		

SPIRIT FREE

TEA / LEMONADE

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 (American Lager) <i>Coors - Golden, CO</i>	5	Avery Highliner Hazy IPA (Hazy IPA) <i>Avery Brewing - Boulder, CO</i>	8	Bell's Two Hearted IPA (American IPA) <i>Comstock, MI</i>	7
Venga (Mexican Lager) <i>Cerveceria CO - Denver, CO</i>	7	Twisted Tea (Hard Iced Tea) <i>Boston Beer Co</i>	7	Leinenkugel's (Summer Shandy) <i>Chippewa Falls, WI</i>	7
White Rascal (Belgian-Style White Ale) <i>Avery Brewing - Boulder, CO</i>	7	Dry Dock Apricot Sour (Sour Blonde Ale) <i>Dry Dock Brewing - Aurora, CO</i>	8	Favorite Blonde (GF - Blonde Ale) <i>Holidaily Brewing Co. - Golden, CO</i>	8
Dogfish Head 60 Minute IPA (American IPA) <i>Dogfish Head - Milton, DE</i>	7	Dales Pale Ale (American Pale Ale) <i>Oskar Blues Brewery - Longmont, CO</i>	7		

WINE

White

Macon-Lugny Les Charmes, Chardonnay, <i>Burgundy, FR 2023</i>	14/52
Delta, Sauvignon Blanc, <i>Central Coast, CA 2024</i>	11/40
Viña Zorzal, Garnacha Blanca, <i>Navarra, ES 2024</i>	12/44

Rosé

Fleurs de Prairie, GSM Blend, <i>Languedoc, FR 2024</i>	11/40
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Red

Grochau Cellars, Commuter Cuvée, Pinot Noir, <i>Willamette Valley, OR 2023</i>	14/52
Folk Machine, Parts & Labor, Grenache/ Carignane/Syrah <i>Santa Rosa, CA 2024</i>	12/44
Clos de los Siete, Malbec/Cabernet Sauvignon <i>Mendoza, AR 2021</i>	13/48