



## 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 \$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, floater of Campari \$16

## WINE

### WHITE BY THE GLASS

	6OZ	9OZ	BTL
801 - SEA PEARL Sauvignon Blanc, New Zealand	11	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 - CHATEAU NICOT- Rose, France	15	22	60

### WHITE BY THE BOTTLE

1001 - VEUVE CLICQUOT "Yellow Label" Champagne, FR	186
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

## BOTTLED BEER

BUD	GUINNESS
BUD LIGHT	HEINEKEN
MICHELOB ULTRA	PERONI N/A
CORONA	HEINEKEN
WHALERS RISE APA, RI	HARPOON IPA

### RED BY THE GLASS

	6OZ	9OZ	BTL
901- COSENTINO "THE FRANCO" Cab Franc, Lodi, CA	12	18	48
902- PALAZZO DELLA TORRE Italian Red Blend, Veneto	15	22	60
906- PRIMARIUS Pinot Noir, Oregon	14	21	56
907- DUCKHORN DECOY Cabernet Sauvignon, Napa	16	23	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	54
2006 - ESPORÃO Reserve, Portugal	52
2007 - CATENA Malbec, Argentina	62

### CABERNET & MERLOT

2010 - OBERON, Napa, CA	182
2011 - JORDAN Cabernet, Napa, CA	46
2012 - JOEL GOTT "815" Cabernet, CA	58
2013 - JOSH CELLARS Cabernet, Paso Robles, CA	198
2015 - CAKEBREAD Cabernet, Napa, CA	220
2016 - JOSEPH PHELPS Cabernet, Napa, CA	78
2017 - RODNEY STRONG Cabernet, Napa, CA	152
2018 - DUCKHORN Cabernet, Napa, CA	63
2019 - MARKHAM Merlot, CA	119
2020 - STONE STREET Cabernet, Napa, CA	120
2021 - FREEMARK Cabernet, Napa, CA	

### ZINFANDEL & PINOT NOIR

2022 - SEGHESSIO Zinfandel, CA	72
2020 - KOSTA BROWNE, Pinot Noir, Sonoma CA	189
2031 - GOLDEN EYE Pinot Noir, CA	138
2036 - LA CREMA Pinot Noir, Sonoma, CA	68
2037 - BELLE GLOS "CLARK & TELEPHONE" Pinot Noir, CA	62

## 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

### HEARTY LENTIL SOUP

Aromatic vegetable stew simmered with lentils.  
served with wood-grilled bread \$14

### BARN MEATBALLS

San Marzano plum tomato sauce,  
mozzarella, fresh basil, and toast \$17

### SESAME GARLIC CHICKEN WINGS

Wood - grilled, scallion, sesame seeds \$18

### CAESER SALAD

Romaine lettuce, garlic croutons, shaved parmesan \$11

### ARTICHOKES OREGANATA

Oregano, breadcrumbs, garlic, lemon,  
extra virgin olive oil \$17

### SHRIMP SCAMPI TOAST

Sauteed shrimp with garlic, cherry tomatoes, white  
wine, parsley and butter over toasted ciabatta toast \$18

### EGGPLANT ROLLATINI

Herb Ricotta, toasted breadcrumbs, pomodoro sauce \$17

## MAIN

### WOOD-GRILLED SHRIMP

### FETTUCCINE ALFREDO

Fettuccine pasta tossed in creamy alfredo parmigiana, fresh  
basil ribbons, garlic toast \$32

### WOOD-GRILLED RIBEYE

Roasted garlic rosemary butter, roasted potatoes,  
house vegetables \$54

### BAKED NEW ENGLAND HADDOCK

Buttery Ritz cracker topping, roasted potatoes,  
house vegetable \$31

### PAPPARDELLE AL CINGHIALE

Slow braised wild boar ragu, Pappardelle pasta  
Slow braised with San Marzano tomatoes  
and vegetables \$34

### WOOD-GRILLED

### FAROE ISLAND SALMON

Lentils with vegetables, broccoli, lemon herb sauce \$37

### CHICKEN SCARPARELLO

Boneless chicken thighs, oven roasted with Italian sweet  
sausage & potatoes, Roasted in a savory, sweet and spicy  
pan sauce with cherry peppers and lemon \$30

### *The Barn Burger\**

Smoked cheddar, peppered maple bacon,  
caramelized onions, garlic aioli, lettuce & tomato.  
Served with roasted potatoes wedges \$23

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.