Appetizers

Brussels Sprouts 10
Roasted, Bacon, Scallion, Garlic & Oil

Chicken Bites 10
Marinated Chicken Wrapped in a Crispy Bacon
Served with Creamy Chipotle Dip

Chicken Wings 10
Parmesan Garlic Sauce

Mussels (Prince Edward Island) 11
Sautéed, Garlic, Basil, Chunk Fresh Tomatoes
Chardonnay Wine Sauce

Jumbo Sea Scallops 16
Pan Seared until Golden, Crispy Bacon,
Coconut Sauce

*Maryland Lump Crab Meat 14
Jumbo Crab Meat, Avocado, Citrus Vanilla Sauce

Crispy Calamari 10
Sweet Chili Sauce & Cherry Peppers

Fried Burrata 13
Beefsteak Tomato, Arugula, Maple Syrup Blasamic Glaze

Stuffed Mushroom 11
Organic Broccoli Rabe, Golden Raisins, Pine Nuts,
Mascarpone Cheese

Flatbreads

Poached Pear and Blue Cheese 11
Arugula, Blue Cheese, Poached Pear, Pecans.

Fig 12
Pistachio, Goat Cheese, Mission Figs, Truffle Honey, Fried Kale

*Barnwood 14
Norwegian Smoked Salmon, Capers,
Red Onions, Fresh Dill Sauce

Raw Bar

*Blue Point Oysters
6/$12   12/$22
*Clams on Half Shell
6/$8   12/$15

*Jumbo Shrimp Cocktail $15

Soups

Vegetable Soup Puree 7
Soup of the Day 8

Salads

House Salad 7
Tomatoes, Cucumbers,
Red Onions, Vinaigrette Dressing

Classic Caesar Salad 8

Organic Spinach Salad 10
Strawberries, Chickpeas, Walnuts, Goat Milk Feta Cheese,
Coconut Vinaigrette.

Kale Super Salad 11
Chopped Kale, Brussels Sprouts, Broccoli, Diced Apples
Dried Cranberries, Pumpkin Seeds, Chopped Bacon
Creamy Poppy Seed Dressing

Baby Arugula 10
Goat Cheese, Pear, Blueberry
Walnuts, Honey Dressing

Beet Salad 10
Roasted Beets, Baby Arugula, Endive, Feta Cheese
Olive Oil, Squeeze Lemon & Balsamic Glaze

Tomato on the Vine 10
Tomatoes, Fresh Herbs, Garlic, Fresh Mozzarella
Balsamic, Extra Virgin Olive Oil.

Add Beets 4, Avocado 4, Burrata 5, Chicken 7
Salmon 10, Shrimp 10, Steak 10, Scallops 12

In Hand

Natural Kobe Burger 15
Caramelized Onions, Wild Mushrooms, Vermont White
Cheddar, Truffle Aioli, Toasted Brioche Roll

Natural House Burger 13
Cheese, Bacon, Lettuce, Tomato

Fish Tacos 15
Fried White Fish, Lettuce, Avocado, Cilantro
Fresh Lime, Yogurt-Chipotle Sauce.

BARNWOOD GRILL
NEWTOWN

Ask your server for gluten - free meal, vegan or vegetarian dishes.

Mains

Sea

Branzino (Wild) 26
Cherry Tomatoes, Capers, Garlic, Pinot Grigio Sauce

Salmon (Wild) 22
Scotish, Grilled, Lemon, White Wine Sauce

Shrimp and Grits 28
Grilled Shrimp, Marinated Sweet Chili Sauce
Served w/Cheddar Jalapeno Grits.

Chilean Sea Bass 35
Pan Seared, Fresh Herbs, Champagne-Mustard Sauce

Pasta
(Gluten-Free Pasta Available)

Butternut Squash Ravioli (Homemade) 17
Creamy Truffle Hunter Sauce, Caramelized Walnuts

Lobster Ravioli (Homemade) 20
Pink Sauce

Shell Pasta 19
Grilled Chicken, Broccoli Rabe, Sun Dried Tomatoes
Mild Cherry Peppers, Garlic, Olive Oil

Fettuccine 17
Sundried Tomato, Chicken, Pink Sauce

Garden Penne 16
Organic Vegetables, Light Tomato Sauce

Rigatoni 17
Traditional Ground Beef, Mascarpone Cheese and Sweet Peas

Land

Allen Brothers Angus
From Chicago, 100% Black Angus Beef

New York Strip Loin 14oz 30
(Grass Fed Hormone Free)
Grilled, Green Peppercorn Sauce

Hanger Steak 12oz 22
Marinated, Grilled, Herb Butter Sauce

Filet Mignon 12oz 31
(Grass Fed Hormone Free)
Wild Mushroom Sauce

Bone-In Pork Chop 14oz 20
Grilled, Apple Cider Reduction.

Rack of Lamb 32
Roasted, Fresh Rosemary, Thyme
Cogac-Brandy Sauce

Poultry

Mount Hood Chicken 17
(Free Range)
Strips of Chicken, Sausage, Cheery Peppers
Port Wine Sauce

Newtown Chicken 17
(Free Range)
Breast of Chicken Topped With Fresh Spinach,
Mozzarella Cheese, Madeira Wine Sauce

Lemon Chicken 17
(Free Range)
Breast of Chicken With Parmesan Crust
In White Wine Lemon Sauce

Barnwood Chicken 22
(Free Range)
Breast of Chicken, Prosciuto, Smoked Gouda Cheese
Wild Mushroom-Bourbon Sauce.

PriceFixed Menu
$30 per person

Choice of Soup
Calamari
Wings
****

House or Caesar Salad
****

Hanger Steak
Salmon
Lemon Chicken
Rigatoni
****

Tiramisu or Creme Brulee

Coffee, Tea

Sunday thru Thursday

Sides

Spinach $6, Asparagus $7, Mushroms & Onions $6

Brussels Sprouts $6, Macaroni & Cheese $7

Hand Cut Fries $5, Sweet Potato Fries $5

PARTY ROOM-Catering / Office & Home-Ask For Details

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shelfish reduces
the risk of foodborne illness" The Department of Health, State of CT.