



Appetizers

- Poached Pear and Blue Cheese Flatbread 11 Strawberries, Chickpeas, Walnuts, Goat Milk Feta Cheese, Arugula, Blue Cheese, Poached Pear, Pecans.
- House-Made Veal Meatballs 10 Wild Lingonberry Sauce
- Brussel Sprouts 10 Roasted, Served with Bacon, Scallion, Garlic
- Chicken Bites 10 Marinated Chicken Wrapped in a Crispy Bacon Served with Creamy Chipotle Dip
- Mussels (Prince Edward Island) 11 Sautéed, Garlic, Basil, Chunk Fresh Tomatoes Chardonnay Wine Sauce
- * Barnwood Flatbread 13 Norwegian Smoked Salmon, Capers, Red Onions, Fresh Dill Sauce
- * Maryland Lump Crab Meat 13 Jumbo Crab Meat, Avocado, Citrus Vanilla Sauce
- Crispy Calamari 9
- Tomato Mozzarella Burrata 12 Walnuts, Arugula, Reduced Vinaigrette, E.V.O.O. Himalayan Sea Salt
- Stuffed Mushroom 10 Organic Broccoli Rabe, Golden Raisins, Pine Nuts, Mascarpone Cheese
- Charcuterie/Cheese Board 14

Raw Bar

- * Blue Point Oysters 6/\$12 12/\$22
- * Clams on Half Shell 6/\$8 12/\$15
- Jumbo Shrimp Cocktail \$15

Soups

- Vegetable Soup \$7
- Soup of the Day \$8

Salads

S / L

- House Salad 4/6 Tomatoes, Cucumbers, Red Onions, Vinaigrette Dressing
- Classic Caesar Salad 5/7
- Organic Spinach Salad 9 Snow Peas, Red Radish, Fresh Mozzarella Cherry Tomatoes Champagne Vinaigrette Dressing.
- Barnwood Salad 7 Baby Arugula 7 Goat Cheese, Pear, Walnuts, Lemon Zest Dressing
- Beet Salad 8 Roasted Beets Over Baby Arugula, Raspberry Dressing
- Tomato on the Vine 8 Tomatoes, Fresh Herbs, Garlic, Fresh Mozzarella Balsamic, Extra Virgin Olive Oil.
- Add Beets \$4, Burrata \$5, Chicken \$7 Salmon \$10, Shrimp \$10, Steak \$10, Scallops \$12

Burger / Sandwiches

- Natural Kobe Burger 14 Caramelized Onions, Wild Mushrooms, Vermont White Cheddar, Truffle Aioli, Toasted Brioche Roll
- Natural House Burger 11 Cheese, Bacon, Lettuce, Tomato
- Maine Lobster Roll 16 Warm, Naked and Buttered, Dices Apples
- Salmon Sandwich 16 Grilled, Horse Radish, Lettuce Tomatoes, Apple Yogurt Sauce.
- Fish Tacos 15 Mango-Pineapple Salsa, Avocado, Sour Cream Yuka Fries.
- Steak Bacon Sandwich 14 Semolina Bread, Chipotle Aioli, Lettuce, Caramelized Onions
- Chicken Sandwich 13 Breast of Chicken, Fresh Mozzarella, Roasted Peppers, Lettuce, Tomato
- Crispy Buffalo Chicken Wrap 12 Breast of Chicken, Fresh Mozzarella, Lettuce, Tomato
- Seafood Wrap 13 Romaine Lettuce, Chipotle Dressing
- Chicken Quesadilla 11
- Shrimp Quesadilla 13

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

Mains

FISH

Branzino (Wild) 22

Cherry Tomatoes, Capers, Garlic, Pinot Grigio Sauce

Salmon (Wild) 19

Scottish, Grilled, Lemon, White Wine Sauce

Filet of Sole Francese 17

Tender Filet of Sole Dipped in Egg Batter and Gently Sautéed

Served with a Lemon, Butter & Wine Sauce.

Chilean Sea Bass 31

Pan Seared, Fresh Herbs, Champagne-Mustard Sauce

PASTA

Lobster Ravioli (Homemade) 17

Pink Sauce

Butternut Squash Ravioli (Homemade) 16

Creamy Truffle Hunter Sauce, Caramelized Walnuts

Shell Pasta 17

Grilled Chicken, Broccoli Rabe, Sun Dried Tomatoes

Mild Cherry Peppers, Garlic, Olive Oil

Fettuccine 15

Sundried Tomato, Chicken, Pink Sauce

Garden Penne 15

Organic Vegetables, Light Tomato Sauce

Rigatoni 15

Meat Sauce, Mascarpone Cheese and Peas

Meat

New York Steak 28 (Grass Fed Hormone Free)

Grilled, Green Peppercorn Sauce

Hanger Steak 20

Marinated, Grilled, Herb Butter Sauce

Filet Mignon 31 (Grass Fed Hormone Free)

Wild Mushroom Sauce

BARNWOOD GRILL

Bone-In Pork Chop 18

Grilled, Apple Cider Reduction.

Lamb Chops Martini 20

Lightly Pounded, Breaded in Parmesan Cheese, Pan Seared in White Wine Sauce

Calves Liver 17

Port Wine, Shallots, Garlic, Topped with Crispy Bacon & Onions.

POULTRY

Etna Chicken 16 (Free Range)

Strips of Chicken, Sausage, Cheery Peppers

Port Wine Sauce

Newtown Chicken 16 (Free Range)

Breast of Chicken Topped With Fresh Spinach,

Mozzarella, Madeira Sauce

Lemon Chicken 16 (Free Range)

Breast of Chicken With Parmesan Crust

In White Wine Lemon Sauce

Half Roasted Duckling 23

Orange Sauce

Barnwood Chicken 17 (Free Range)

Breast of Chicken, Artichoke Hearts, Bell Peppers

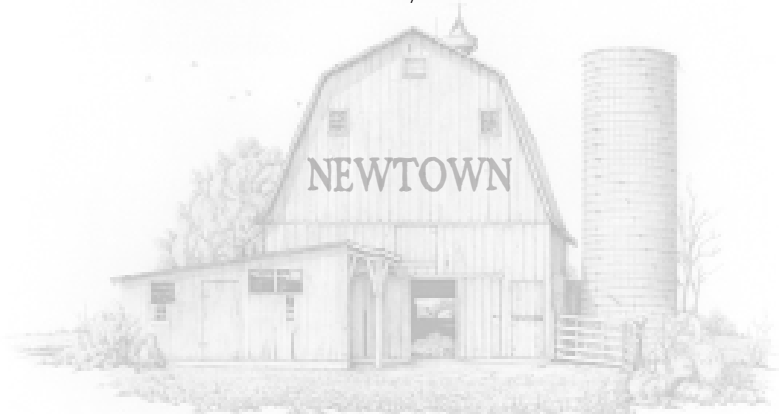
Onions, Rosemary, Lemon, Sauvignon Blanc Sauce.

Sides

Spinach \$6, Asparagus \$7, Mushrooms & Onions \$6

Brussels Sprouts \$6, Macaroni & Cheese \$7, Yucca Fries \$5

French Fries \$4, Sweet Potato Fries \$4.



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

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