

Appetizers

Avocado Fries (GF)

crispy | panko - parm | lemon zest sweet chili ginger sauce 15

Crispy Brussels Sprouts (GF)

Applewood bacon | hot honey | pecorino Romano
crispy shallots 15

Creamy Burrata & Roasted Peppers (GF)

blistered tomatoes | creamy burrata | red peppers
fig jam | baby arugula | house aged balsamic 15

Truffle Fries (GF)

Truffle oil | parmesan 12

Rice Balls (GF)

wild mushrooms | truffle oil
mozzarella cheese | creamy parmesan dip 14

Chicken Wings (GF)

buffalo sauce | Thai chili | honey BBQ 17

Shrimp Dumplings

seared | ginger scallion | soy ponzu | sesame oil 15

* Tuna Tartar (GF)

Tuna sushi grade | quinoa | guacamole
crispy corn chips | roasted sesame dressing 18

Crispy Calamari (GF)

sweet chili sauce | cherry peppers 18

Flatbreads

(GF Available add \$5)

Poached Pear and Blue Cheese

arugula | blue cheese | poached pear | pecans 16

Fig & Goat Cheese

pistachio | goat cheese | figs
truffle honey 17

* Barnwood

Norwegian smoked salmon | red onions
capers | dill crème fraiche | crispy lavash flatbread 18

Raw Bar

* Blue Point Oysters

6/\$20 - 12/\$36

* Clams on Half Shell

6/\$13 - 12/\$25

Shrimp Cocktail 16

Salads

House Salad (GF)(VEG)

tomatoes | cucumbers | red onions
shredded carrots | vinaigrette dressing 13

Classic Caesar Salad or Kale Caesar Salad (VEG) 15

Baby Arugula (GF)

butternut squash | goat cheese | pear
blueberries | walnuts | citrus dressing 15

Roasted Beet Salad (GF)

kale | quinoa | mission fig
herb yogurt drizzle | hazelnuts | aged balsamic 15

Organic Spinach Salad (GF)(VEG)

baby spinach | dry cranberries
pecans | roasted butternut squash
poppy seed honey-lime dressing 15

add beets 5 | avocado 6 | burrata 7 | chicken 8
salmon 13 | shrimp 12 | NY steak 14

Bowls

* Ahi Tuna Poke (GF)

sticky rice | cucumber | avocado | edamame,
sesame | sweet & sour cabbage | sriracha honey lime aioli 26

Shrimp Tempura

sticky rice | edamame | shredded veggies
sesame seeds | creamy spicy sauce 26

* Grilled Steak (GF)

red onion | roasted corn | cherry tomatoes | peppers,
mushrooms | cheddar cheese | chimichurri 30

In Hand

House Fries with all Sandwiches.

House Salad \$3, Caesar \$3 Truffle Fries \$4, Sweet Fries \$3

* Natural Kobe Burger

caramelized onions | wild mushrooms | truffle aioli
Vermont white cheddar | toasted brioche 22

* Natural House Burger

homemade bacon | pepper jack cheese | lettuce
tomato | brioche | mayo-bourbon glaze 22

Burrata Crunch Melt (Organic Free Range)

crispy chicken | burrata cheese | arugula
spicy pink sauce | toasted ciabatta bread 23

* Tuna Tacos

Sesame crusted | avocado | cabbage slaw | pickled red onion
wasabi crema | lime 22

Burnt Ends Brisket Sandwich

crispy beef brisket chunks | American cheese
tomato | arugula | ciabatta bread
mustard-BBQ sauce 24

Mains

Sea

Codfish (GF)

panko-pistachio crust | pan roasted | champagne
tarragon mustard sauce | veggies 32

Salmon (GF)

grilled Atlantic salmon | lemon | dill - white wine sauce 29

Shrimp and Grits (GF)

grilled shrimp | marinated sweet chili sauce
cheddar jalapeño grits 34

Pasta

(GF Available)

Black Truffle Cacio e Pepe

fresh cracked pepper | parmigiano reggiano
linguine | shaved black truffle 32

Housemade Butternut Squash Ravioli

creamy truffle sauce | caramelized walnuts 25

Spicy Vodka Rigatoni

San Marzano tomato | Calabrian chili | vodka cream
fresh basil | burrata 29

Housemade Lobster Ravioli

Saffron cream | blistered tomatoes | basil 30

Pappardelle (Homemade)

Wide noodles | chunks of short ribs | mushrooms
caramelized onions | parmesan | natural au jus 33

Sides

Brussels Sprouts 8 | Mac n' Cheese 7 | Spinach 8
French Fries 7 | Sweet Fries 7 | Truffle Fries 8



Land

100% Certified Black Angus Beef

* Steak & Frites (GF)

Arugula | parmigiano | fries | chimichurri 32

Baby Back Ribs

all natural braised | Louisiana seasoning
bourbon BBQ sauce | served with bacon mac & cheese 34

* Dry-Aged New York Strip Loin 14 oz (GF)

(Grass Fed Hormone Free)
grilled | creamy peppercorn sauce 49

Poultry

Truffle Mushroom Chicken (GF)

(Organic Free Range)

breast of chicken | seared
sautéed mushrooms | truffle cream sauce 27

Rustic Chicken Thighs

(Organic Free Range)

boneless | pan roasted | blackened | vegetable couscous
Argentinian herbed yogurt drizzle 27

Lemon Chicken (GF)

(Organic Free Range)

breast of chicken | parmesan crusted
white wine | herb-lemon sauce 27

Chicken Burrata (GF)

(Organic Free Range)

breast of chicken | panko | pan fried | arugula
tomatoes | onions | burrata
house dressing 32

Barnwood Chicken (GF)

(Organic Free Range)

breast of chicken | panko - parmesan crusted
pan fried | crispy bacon | mozzarella cheese | bourbon mushroom
sauce 32

Sunday Brunch

12pm – 2pm

PARTY ROOM – Catering / Office & Home – Ask for details.

*** [If You Have a Food Allergy, Please Alert Your Server or a Manager](#) ***

GF – GLUTEN FREE

V – VEGAN

VEG – VEGETARIAN