

# 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 (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

# 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

### Rigatoni

Traditional ground beef | sweet peas  
mascarpone cheese | tomato sauce 30

### Housemade Lobster Ravioli

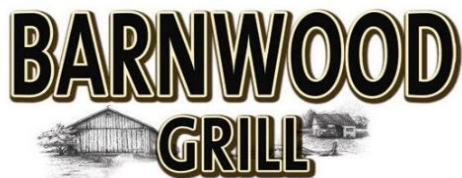
vodka rose sauce | chunks of blackened tiger shrimp 33

### 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 34

### 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