

Appetizers

Avocado Fries (GF)

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

Brussels Sprouts (GF)

roasted | bacon | scallion | garlic | oil 15

Burrata Tower (GF)

Tomatoes | creamy burrata | red peppers
dried figs | 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

pan seared | Thai chili sauce 15

* Tuna Tartar

Tuna sushi grade | quinoa | guacamole
crispy corm 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

pistachio | goat cheese | figs
truffle honey 17

* Barnwood

Norwegian smoked salmon | capers
red onions | fresh dill sauce 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 (GF)(VEG) 14

Baby Arugula (GF)

Butternut squash | goat cheese | pear
blueberries | walnuts | honey dressing 15

Beet Salad (GF)

roasted beets | baby arugula | mixed greens | feta cheese
toasted almonds | blood orange shallot vinaigrette 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 13

In Hand

House Fries with all Sandwiches.

Substitute: House Salad 3, Caesar 3

Truffle Fries 4, Sweet Fries 2

* 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

seared | seasoning | cabbage | beef steak tomato
soy cilantro wasabi cream 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 jalapeno grits 32

Land

100% Certified Black Angus Beef

* 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

Pasta

(GF Available)

Butternut Squash Ravioli (Homemade)

creamy truffle sauce | caramelized walnuts 25

Lobster Ravioli (Homemade)

pink sauce 29

Pappardelle (Homemade)

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

Rigatoni

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

Poultry

Chicken Thighs (GF)

(Organic Free Range)

boneless | pan roasted | fine herbs
light spicy creamy sun-dried tomato sauce 26

Lemon Chicken (GF)

(Organic Free Range)

breast of chicken | parmesan crusted
white wine, herb-lemon sauce 26

Madeira Chicken (GF)

(Organic Free Range)

breast of chicken | topped with fresh spinach
mozzarella cheese | madeira wine sauce 26

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

Sides

Brussels Sprouts 8 | Mac n' Cheese 7 | Spinach 8
French Fries 6 | Sweet Fries 6 | Truffle Fries 7



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