

Lunch Option

Not Available Friday - Sunday

\$ 31 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Salad

Choose One

Caesar Salad

House Salad

Tomatoes | Cucumbers | Red Onions | Shredded Carrots | Vinaigrette Dressing

Entrees

Choose Four

Lemon Chicken

Breast of Chicken | Parmesan Crusted | White Wine Lemon Sauce

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Mascarpone Cheese | Tomato Sauce

Penne Pomodoro

Sautéed | Shallots | Tomato | White Wine | Fresh Mozzarella | Arugula

House Burger

Bacon | Pepper-jack | Lettuce | Tomato | Mayo-bourbon Glaze

Buffalo Chicken Wrap

Crispy Chicken | Romaine Lettuce | Tomato Fresh Mozzarella | Homemade Buffalo Sauce

Blackened Salmon Tacos

Pan-seared | Lettuce | Avocado | Tomato | Cilantro | Corn Tortilla | Creamy Thai Lime Aioli

Option 1

Not Available for Dinner Friday & Saturday

\$ 36 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Salad

Choose One

Caesar Salad

House Salad

Tomatoes | Cucumbers Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Spinach Salad

Baby Spinach | Pecans | Dry Cranberries | Manchego Cheese

Crispy Bacon | Poppy Seed Honey-lime Dressing

Entrees

Choose Four

Lemon Chicken

Breast of Chicken | Parmesan Crusted | White Wine Lemon Sauce

Newtown Chicken

Breast of Chicken | Provolone | Brussel Sprouts | Bacon | Garlic Herb Sauce

Lobster Ravioli

Pink Sauce

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Mascarpone Cheese | Tomato Sauce

Penne Pomodoro

Sautéed | Shallots | Tomato | White Wine | Fresh Mozzarella | Arugula

Salmon

Grilled | Lemon | Dijon Mustard Sauce

Option 2

\$43 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Appetizers

Served Family Style | Choose Two

Rice Balls

Wild Mushrooms | Truffle Oil
Mozz. Cheese | Parmesan Dip

Brussel Sprouts

Bacon | Scallion | Garlic Oil
Tahini Sweet Chili Dip

Chicken Wings

Buffalo Sauce | Thai Chili | Honey BBQ

Fig Flatbread

Pistachios | Goat Cheese | Figs
Truffle Honey | Arugula

Salad

Choose One

Caesar Salad

House Salad

Tomatoes | Cucumbers | Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Spinach Salad

Baby Spinach | Pecans | Dry Cranberries | Manchego Cheese | Crispy Bacon
Poppy Seed Honey-lime Dressing

Entrees

Choose Four

Lemon Chicken

Breast of Chicken | Parmesan Crusted White Wine Lemon Sauce

Newtown Chicken

Breast of Chicken | Provolone | Brussel Sprouts | Bacon | Garlic Herb Sauce

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Mascarpone Cheese | Tomato Sauce

Lobster Ravioli

Pink Sauce

Salmon

Grilled | Lemon | Dijon Mustard Sauce

Penne Pomodoro

Sautéed | Shallots | Tomato | White Wine | Fresh Mozzarella | Arugula

Natural Kobe Burger

Caramelized Onions | Wild Mushrooms | Truffle Aioli
Vermont White Cheddar | Toasted Brioche

New York Strip Steak

Grilled | Peri Peri Fries | Truffle Tarragon Butter (+\$4 per order)

Option 3

\$48 Per person

Appetizers

Served Family Style | Choose Four

*Excludes Alcohol, Beverages, Tax & Gratuity

Fig Flatbread

Pistachio | Goat Cheese | Figs
Truffle Honey | Arugula

Rice Balls

Wild Mushrooms | Truffle Oil
Mozz. Cheese | Parmesan Dip

Brussel Sprouts

Bacon | Scallion | Garlic Oil
Tahini Sweet Chili Dip

Chicken Wings

Buffalo, Thai Chili or Honey BBQ

Crispy Calamari

Sweet Chili Sauce | Cherry Peppers

Brisket Flatbread

Monterey Jack Cheese | Shredded Brisket
Caramelized Onions | Thousand Island Aioli

Pear Flatbread

Baby Arugula | Blue Cheese
Poached Pear | Pecans

Salad

Choose Two

Caesar Salad

House Salad

Tomatoes | Cucumbers | Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Spinach Salad

Baby Spinach | Pecans | Dry Cranberries | Manchego Cheese | Crispy Bacon
Poppy Seed Honey-lime Dressing

Beet Salad

Roasted Beets | Baby Arugula | Mixed Greens | Goat Cheese
Blood Orange Dressing | Balsamic Glaze

Entrees

Choose Five

Lemon Chicken

Breast of Chicken | Parmesan Crusted White Wine Lemon Sauce

Newtown Chicken

Breast of Chicken | Provolone | Brussel Sprouts | Bacon | Garlic Herb Sauce

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Mascarpone Cheese | Tomato Sauce

Lobster Ravioli

Pink Sauce

Salmon

Grilled | Lemon | Dijon Mustard Sauce

Penne Pomodoro

Sautéed | Shallots | Tomato | White Wine | Fresh Mozzarella | Arugula

Natural Kobe Burger

Caramelized Onions | Wild Mushrooms | Truffle Aioli | Vermont White Cheddar | Brioche

New York Strip Steak

Grilled | Peri Peri Fries | Truffle Tarragon Butter

Appetizers

Served Family Style | Choose Six

Fig Flatbread

Pistachio | Goat Cheese | Figs
Truffle Honey | Arugula

Mussels

Sauteed | Basil | Fresh Tomato
Fra Diavolo Sauce

Brisket Flatbread

Monterey Jack Cheese
Shredded Brisket | Caramelized
Onions | Thousand Island Aioli

Rice Balls

Wild Mushrooms | Truffle Oil
Mozz. Cheese | Parmesan Dip

Crispy Calamari

Sweet Chili Sauce | Cherry
Peppers

Tuna Tartar

Red Tobiko | Tempura
Avocado | Crispy Wonton
Light Spicy Japanese Sauce

Brussel Sprouts

Bacon | Scallion | Garlic Oil
Tahini Sweet Chili Dip

Shrimp Cocktail

Cocktail Sauce

Pear Flatbread

Baby Arugula | Blue Cheese
Poached Pear | Pecans

Option 4
\$ 54 Per person

**Excludes Alcohol, Beverages, Tax & Gratuity*

Salad

Choose Three

Caesar Salad

House Salad

Tomatoes | Cucumbers | Red Onions | Shredded Carrots | Homemade Vinaigrette Dressing

Spinach Salad

Baby Spinach | Pecans | Dry Cranberries | Manchego Cheese | Crispy Bacon
Poppy Seed Honey-lime Dressing

Beet Salad

Roasted Beets | Baby Arugula | Mixed Greens | Goat Cheese
Blood Orange Dressing | Balsamic Glaze

Entrees

Choose Six

Lemon Chicken

Breast of Chicken | Parmesan Crusted White Wine Lemon Sauce

Newtown Chicken

Breast of Chicken | Provolone | Brussel Sprouts | Bacon | Garlic Herb Sauce

Rigatoni

Sweet & Hot Sausage | Sweet Peas | Mascarpone Cheese | Tomato Sauce

Shrimp & Grits

Grilled Shrimp | Marinated Sweet Chili Sauce | Cheddar Jalapeño Grits

Beef Brisket

Light BBQ Sauce | Coleslaw

Salmon

Grilled | Lemon | Dijon Mustard Sauce

Lobster Ravioli

Pink Sauce

Penne Pomodoro

Sautéed | Shallots | Tomato | White Wine | Fresh Mozzarella | Arugula

Jumbo Sea Scallops

Pan-seared | Spinach | Mushrooms | Asparagus | Grape Tomatoes
Lemon White Wine Sauce

Hanger Steak

Marinated | Grilled | Herb Butter Sauce

New York Strip Steak

Grilled | Peri Peri Fries | Truffle Tarragon Butter

Dessert Options

**Packages do not include Tax or Gratuity*

If a dessert package is selected, cake fee will be waived for any additional desserts brought from outside the restaurant.

Cake Fee

Fee for bringing cake/dessert from outside the venue. This includes cutting, plating, and decorating (Will only be charged if guest brings dessert AND doesn't have a dessert package included).

+\$3 Per Person

Dessert Package 1

Homemade Tiramisu
American Coffee & Tea

+\$4 Per Person

Dessert Package 2

Homemade Tiramisu
Homemade Vanilla Custard
Ice Cream | Sorbet
American Coffee & Tea

+\$5 Per Person

Dessert Package 3

Homemade Tiramisu | Homemade Vanilla Custard
Lemon Mascarpone Cake | Ice Cream | Sorbet
American Coffee & Tea
All Espresso Drinks

+\$7 Per Person

Dessert Package 4

Sea Salt & Caramel Cheesecake | Chocolate Chip Lava Cake
Homemade Tiramisu | Homemade Vanilla Custard
Lemon Mascarpone Cake | Ice Cream | Sorbet
American Coffee & Tea
All Espresso Drinks

+\$9 Per Person

Beverage Options

*Packages do not include Tax or Gratuity

Bar Tab

Full Bar billed by
consumption

Tab

Non Alcoholic Package

Soft Drinks, Juices,
Espresso Drinks

\$6 Per Person - 3 Hours

Brunch Package

Mimosa, Sangria, Bloody
Mary's, Soft Drinks

**\$18 Per Person - 2 Hours
\$23 Per Person - 3 Hours**

House Package

House Wines, Beer, and
Soft Drinks

**\$20 Per Person - 2 Hours
\$25 Per Person - 3 Hours**

Premium Package

Champagne Cocktails, Sangria,
Bloody Mary's, House Wines,
Beer, and Soft Drinks

**\$23 Per Person - 2 Hours
\$28 Per Person - 3 Hours**

Full Bar Package

All-inclusive Open Bar with
House Spirits & Liqueurs

**\$30 Per Person - 2 Hours
\$35 Per Person - 3 Hours**

Elite Package

All-inclusive Open Bar with
Premium Spirits & Liqueurs

**\$45 Per Person - 2 Hours
\$52 Per Person - 3 Hours**

Brunch Party Menu

Only Available Saturday & Sunday

\$ 33 Per person

**Excludes Alcohol, Beverages, Tax & Gratuity*

First Course

Served Family Style

Bruchetta Platter

Fig Jam & Goat Cheese

Smoked Salmon & Cream Cheese

Truffle Cremini & Parmesan

Second Course

Choose One

House Salad

Tomatoes | Cucumbers | Red Onions | Shredded Carrots | Homemade Balsamic Vinaigrette

Caesar Salad

Romaine | Parmesan | Croutons | Homemade Caesar Dressing

Third Course

Choose Four

Pancakes Brunch Board

Pancakes | Crispy Bacon | Scrambled Eggs
Blueberries & Strawberries | Maple Syrup

Salmon Milanese

Blackened Atlantic Salmon | Arugula | Spinach | Mixed Greens
Almonds | Dried Cranberries | Apple | Balsamic Glaze
Shaved Parmesan | Orange Dressing

Smoked Salmon Omelet

Norwegian Smoked Salmon | 2 Eggs | Spinach
Avocado | Crumbled Goat Cheese | Home Fries

Steak and Eggs

NY Strip | Poached Eggs | Home Fries
Hollandaise Sauce (+\$4 Per Order)

Breakfast Enchiladas

Eggs over Easy | Monterey Jack Cheese
Avocado | Corn Tortilla | Enchilada Sauce

Eggs Benedict

Poached Eggs | Bacon | English Muffin
Home Fries Homemade Hollandaise

French Toast

Cinnamon | Caramelized Pears | Texas Bread
Homemade Bacon | Bourbon Maple Glaze

Add On \$4 Per Person

Tiramisu | Coffee | Tea

Cocktail Hour Menu

2 Hour Food Service | Buffet OR Family Style

Choose 4
\$ 27 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Choose 6
\$ 35 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Homemade Meatballs

House Marinara

Spring Rolls

Thai Chili Sauce

Brisket Flatbread

Monterey Jack Cheese | Shredded Brisket
Caramelized Onions | Thousand Island Aioli

Fig Flatbread

Pistachio | Goat Cheese | Figs | Truffle Honey | Arugula

Brussel Sprouts

Bacon | Scallion | Garlic Oil | Tahini Sweet Chili Dip

Crispy Calamari

Sweet Chili Sauce | Cherry Peppers

Cold Antipasto

Tomato | Cheeses | Cured Meats | Olives

Coconut Shrimp

Thai Chili Sauce

Poached Pear Flatbread

Arugula | Blue Cheese | Poached Pear | Pecans

Chicken Wings

Buffalo, Thai Chili or Honey BBQ

Rice Balls

Wild Mushrooms | Truffle Oil | Mozz. Cheese
Parmesan Dip

Penne Pomodoro

Sauteed | Shallots | Tomato | White Wine |
Mozzarella | Arugula

Raw Bar Add-on

+\$ 17 Per person

*Excludes Alcohol, Beverages, Tax & Gratuity

Barnwood Flatbread

Norwegian Smoked Salmon | Capers
Red Onions | Fresh Dill Sauce

Tuna Tartar

Red Tobiko | Tempura Avocado
Crispy Wonton | Light Spicy
Japanese Sauce

Shrimp Cocktail

Cocktail Sauce

Blue Point Oysters

Clams on Half Shell

Minimum Spends

We do not charge any room fees & we do not have a minimum number of guests requirement to book an event space.

Our only requirement is that a minimum expenditure is achieved depending on the availability of the event space.

The minimum spend can be met through any combination of food and beverage not including tax or gratuity.

If the minimum spend is not achieved through purchase, a charge totaling the difference will be added to the bill.

The minimum spend only applies to parties that wish to book the entirety of a room or venue for their event.

Friday & Saturday

11:30 AM - 4:00 PM

Private Room - \$1,000

Main Dining Room - \$3,500

5:00 PM - 8:00 PM

Private Room - \$4,000

Main Dining Room - \$9,000

Weekdays

11:30 AM - 4:00 PM

Private Room - \$700

Main Dining Room - \$2,500

5:00 PM - 8:00 PM

Private Room - \$1,300

Main Dining Room - \$4,000

Sunday

11:30 AM - 4:00 PM

Private Room - \$1,200

Main Dining Room - \$2,800

4:00 PM - 9:00 PM

Private Room - \$1,400

Main Dining Room - \$4,000

Additional Services

**Inquire for more information*

Full Service Catering

We offer catering services for various parties, weddings, and events. We can deliver off premise and/or provide servers/bartenders/cooks to fit your needs.

Buffets

We offer full service buffet options for both on-premise and off-premise events.

Questions?

If you have any questions, requests, or concerns please send us an email at barnwoodgrill2014@gmail.com

Additional Information

\$200 Deposit is required to bind date.

Deposit is non-refundable, but can be used as a credit at the restaurant at any time.

Balance is due the day of the event in cash, check, or credit card.

Final bill will include applicable state tax and a 20% gratuity.

A guaranteed number of people is due 48 hours prior to the event.

A time will be determined for the guest to arrive prior to the event for decorating the space to their liking.