

## APPETIZERS

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### WINGS \$12

served with ranch or bleu cheese dressing

Choose your flavor:

- BBQ
- Dry Rub
- Buffalo

### COCCOLI \$16

doughnut balls, prosciutto, stracchino cheese, truffle honey

### BARLEY MAC'S HOMEMADE MEATBALLS \$15

ricotta cheese

### MAC N CHEESE

- crab \$16
- lobster \$18
- truffle & herb \$13

### HOUSE CUT FRIES

- **CHOOSE YOUR FRIES:**

- classic \$7
- sweet potato with dry rub \$9
- truffle and herb \$8

- **CHOOSE ANY 3 SAUCES:**

red pepper ketchup / house bbq / dijonnaise / sriracha mayo / traditional / cilantro lime ketchup / curry honey mayo /

### CRISPY FRIED CALAMARI BASKET \$15

smoked paprika lime crème, marinara

### BRUSSEL SPROUTS \$11

crispy pork, candied pineapple, lemon poppy seed dressing

### \*FURIKAKI TUNA \$14

seared tuna loin, soy reduction, citrus slaw, wonton chips

### SHRIMP TACOS \$9

blackened shrimp, citrus slaw, smoked paprika crema

### MARYLAND CRAB DIP \$19

served with grilled pita

### ONE POUND STEAMED PRINCE EDWARD ISLE MUSSELS \$19

- Green Curry: kafir lime leaf, peanuts
- Tomato Cream: roasted tomato, basil
- Classic: garlic & shallot, white wine, tarragon

## SOUP & SALADS

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### FRENCH ONION SOUP \$8

burleed gruyere, baguette

### TRADITIONAL CAESAR \$10

garlic croutons, shaved parmesan, caesar dressing

### WATERCRESS SALAD \$14

blood orange, toasted almonds, crispy chickpea, lemon poppy seed dressing

### WEDGE SALAD \$12

thick cut bacon, candied pecans, heirloom cherry tomato, gorgonzola dressing

- **SALAD ADD ONS**

- CHICKEN \$5
- \*STEAK \$9
- \*SALMON \$8
- SHRIMP \$8
- \*TUNA \$9

## BRICK OVEN PIZZA

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### MARGARITA \$14

fresh mozzarella, basil

### \*ITALIAN \$16

pepperoni, sausage, prosciutto, shredded mozzarella

### CALIFORNIA \$15

shredded bbq chicken, red onion, cilantro, mozzarella, white sauce

### \*3 LITTLE PIGS \$16

thick cut bacon, smoked ham, pulled pork, asiago cheese, white sauce

### LOADED \$15

black olive, artichoke, italian sausage, roasted garlic, shitake mushroom, braised red onion, red sauce

## SANDWICHES & ENTREES

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### \*BARLEY MAC BURGER \$16

tomato jam, arugula, bacon, caramelized onion, smoked gouda

### CUBANO \$14

pulled pork, smoked ham, smoked gouda, sliced pickle, grain mustard, spicy black bean spread

### PULLED BARBEQUE CHICKEN SANDWICH \$14

citrus cilantro slaw, sliced green apple, pepper jack cheese, fried onions, brioche bun

### ROASTED HALIBUT \$28

sautéed arugula, roasted heirloom cherry tomato, acorn squash puree, blood orange beurre blanc

### \*8 OZ FILET MIGNON \$33

warm watercress and potato salad with truffle cream, juniper demi

### THICK CUT PORK CHOP \$28

collard greens, green apple fennel slaw, blueberry barbecue sauce

### \*SEARED SALMON \$24

creamy tomato risotto, asparagus, rosemary butter

### 6 HOUR BRIASED SHORT RIB \$24

bleu cheese polenta, asparagus, red wine demi

## DESSERT

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### GELATO

Chocolate / Vanilla / Cookies and Cream

two scoops: \$5     three scoops \$6

### GOAT CHEESE PANNA COTTA \$9

with red wine reduction

### MINT BLUEBERRY COBBLER \$8

bourbon whipped cream

### WHISKEY BREAD PUDDING \$8

currents, butterscotch, vanilla gelato

\*Arlington County requires us to warn you that consuming raw or undercooked meals, seafood, shellfish, or eggs may increase the risk of food borne illness  
20% Gratuity will be added to parties of 5 or more