



BARLEY MAC

DINNER

STARTERS

BLACK WALNUT RISOTTO GF	14
lobster mushroom. heirloom carrot puree. pesto powder.	
OCTOPUS PAELLA GF	15
razor neck clams. saffron. bomba rice.	
PORCINI RAVIOLI	14
crispy prosciutto flake. bourbon soaked black cherries. demi. mushroom whipped cream.	
CREAMY BURATTA GF	12
grilled acorn squash. red currants. hazelnut pesto	
LAMB & VEAL LASAGNA	13
basil ricotta marinara. shaved parmesan. grilled sourdough.	
BARLEY MAC DEVEILED EGGS GF	10
spanish chorizo. paprika oil.	
(B) COCCOLI	14
whipped stracchino cheese. truffle honey. prosciutto. crispy donuts.	
SQUID INK LINGUINI WITH MUSSELS	13
oven roasted cherry tomato. liquified mozzarella. saffron crema.	
CRISPY BRUSSELS GF	10
dried pineapple. crispy pork belly. champagne vinaigrette.	
TRUFFEL MAC AND CHEESE	10
smoked gouda. gremolata bread crumbs. truffle oil.	
RATATOUILLE GF	9
eggplant. zucchini. tomato. roasted garlic.	
ROOT VEGETABLE PLATE GF	9
parsnips. baby beets. Leeks. turnips. sage brown butter.	



WOOD FIRED PIZZA

MARGHERITA	15
san marzano tomatoes. homemade mozzarella. fresh basil.	
ITALIAN MEATS	16
san marzano tomatoes. speck ham. imported tuscano salami. homemade spicy pork sausage.	
TUSCAN CHICKEN	15
shredded chicken. oven dried tomato. cream. artichoke.	
PIZZA NEGRA	15
black dough. san marzano tomatoes. oven dried tomato. fresh buffalo mozzarella. prosciutto. arugula.	

ENTREES

CONFIT TURKEY LEG GF	28
autumn lentils. sage cranberry puree.	
SEAFOOD LINGUINE	28
bay scallops. jumbo shrimp. calamari. chili tequila sauce.	
(B) BUFFALO CREEK FARM CHILI GLAZED BONE-IN SHORT RIB	25
black eyed peas. slab bacon. wild rice. spiced green apple chutney. barbeque sauce.	
DUCK CONFIT AND ANGEL HAIR	24
oven roasted tomato. roasted garlic. wild mushrooms. wilted rocket. burrata. topped with duck breast.	
SIXTY-SOUTH SALMON	24
spice cured salmon. blue corn polenta. roasted carrot puree. caramelized fennel. bruleed meyer lemon.	
BUFFALO CREEK FARM BARLEY MAC BURGER*	15
tomato jam. arugula. bacon. red onion marmalade. smoked provolone. roasted garlic aioli.	
WHOLE ROASTED RED SNAPPER	MKT
creamy barley. roasted turnips. red pepper coulis.	
PORTERHOUSE STEAK*	48
22 oz porterhouse cut. demi glaze. saffron butter.	

SOUPS & SALADS

add chicken +3 / steak +5 / salmon +7 to any salad*

FRENCH ONION SOUP	10
melted gruyere. crostini.	
CAESAR SALAD	10
baby red and green romaine. homemade caesar dressing. sourdough croutons. parmigiana reggiano.	
ARUGULA FRISEE & ROOT VEGGIE SALAD GF	13
roasted beets. roasted heirloom carrots. goat cheese. clementine vinaigrette.	
CHOPPED KALE SALAD GF	12
acorn squash. bartlett pear. spiced pumpkin seeds. mahon cheese. passion fruit vinaigrette.	