

APPETIZERS

OYSTERS IN THE HALF SHELL

east coast oysters accompanied
with the works - market price

TUNA TARTAR

sesame, ginger, jalapeno,
white soy, crisp wonton
appetizer 18 | main 29

MARKET SOUP

ask your server 10

SHARING

CHARCUTERIE

sliced cured salami meats, pate,
pickled vegetables, grainy and dijon
mustard, grilled bread 29
add cheese 6 (per 1 oz)

CHICKEN LIVER PATE

seasonal preserve, grilled bread 11

TOSSED & TURNED

THE MARINATE

roasted & marinated beets, hazelnut,
upper canada goat cheese, pickled
onions, chive, dijon-red wine
vinaigrette 16

SIMPLE ORGANIC GREENS

tossed in a shallot vinaigrette 12

PIZZA

PEPPERONI

crushed tomatoes, mozzarella,
fior di latte, pepperoni 18

MARGHERITA

crushed san marzano tomatoes,
fior de latte, basil 17

ROSEMARY FLATBREAD

mozzarella, parmesan, garlic confit,
sea salt, olive oil 14

BEEF CARPACCIO (CURED)

arugula, grano padano, EVOO,
truffle aioli 18

GRILLED CALAMARI

tomatoes, anchovies, capers,
preserved lemon, brown butter 16

ROASTED CAULIFLOWER

pinenuts, chickpeas,
romesco sauce 15

ROASTED

BRUSSEL SPROUTS

smoked bacon, apples, peacans,
pecorino, lemon dressing 16

BAKED EGGPLANT PARMESAN

tomato sauce, basil, mozzarella,
parmesan, panko 16

SOFT SHELL FISH TACO

fried haddock, chipotle aioli, green
cabbage, pico de gallo, avocado,
coriander 15

GYOZA

chicken & shitaki dumplings with a
sweet hoisin lemon sauce 14

MEZZA

classic hummus, heirloom tomatoes,
olives, pinenuts, olive oil, grilled
naan 17

WARM OLIVES

marinated with chilli,
fennel seeds, citrus 9

ADD blackened haddock 8 | grilled salmon 11 | grilled shrimp 10 | seared scallop 12

THE BARN CAESAR

romaine, crisp bacon, radicchio,
croutons, shaved parmesan, caesar
dressing 15

LIVE IT UP

arugula, pear, apple, frisee,
gorgonzola, candied pecan, sherry
vinaigrette 16

THE MIX

kale, quinoa, hemp hearts, sunflower
seeds, almonds, black rice,
blueberries, carrots, zucchini, beets,
red pepper dressing 15

our dough is made with naturally leavened italian caputo 00 flour | gluten free crust - add \$2

HAWAIIAN

black forest ham, smoked
bacon, pineapple, tomato sauce,
mozzarella 20

COOKS PIZZA

ham, smoked bacon, pepperoni,
pulled chicken, mushrooms, tomato
sauce, mozzarella 21

FUNGHI

truffle-porcini pesto, mozzarella,
goat cheese, mushrooms, maple
syrup 20

ADD-ONS \$2.5 each

- pepperoni - spicy sausage
- white anchovies - artichokes
- roasted peppers - gorgonzola



OLD FAVES

gnocchi, risotto, pasta

SEAFOOD SPAGHETTINI

shrimp, calamari, mussels, white wine
tomato sauce 27

WILD & TAME

MUSHROOM RISOTTO

parmigiano, white truffle oil 24

RICOTTA & SPINACH

RAVIOLI

sage brown butter sauce 21

CHEF'S HOMELAND

WIENER SCHNITZEL

breaded veal scallopini,
potato/chive/cucumber salad 27

MEAT & POTATOES

BARN BURGER

beef burger, onion compote, smoked
bacon, gruyere cheese, barn salsa,
homemade fries with truffle aioli 21

VEGETABLE BURGER

black beans, chickpeas, zucchini,
carrots, brioche bun, with a garden
salad, tahini dressing 20

A DAY AT THE SEA

NOVA SCOTIA SEA SCALLOPS

smoked bacon, cauliflower,
edamame, crisp potatoes,
golden raisin chili dressing 31

BARCELONA SEAFOOD STEW

shrimps, scallops, mussels, market fish,
white wine fennel tomato broth, grilled
bread, saffron aioli 34

THE SIDES 9.5 each

fries - regular or sweet | sauteed spinach | mashed potatoes | charred vegetables

PENNE BOLOGNESE

veal, beef tomato ragout,
grano padano 21

SPAGHETTINI POLLO

roasted pull chicken, mushrooms,
spinach, cherry tomatoes, crema,
white wine 23

SPAGHETTINI FUNGHI

wild mushrooms, shallots, garlic, white
wine, arugula, parsley, olive oil 23

POTATO GNOCCHI

brown butter, truffle sauce, Italian
sausages, toasted hazelnuts 22

PENNE POMMODORO

roasted san marzano tomato sauce,
shaved grano padano, fresh basil 18

SPAGHETTINI PRIMAVERA

tomato, basil pesto, zucchini, red
peppers, goat cheese 21

KAESE SPAETZLE

(bavarian mac & cheese)
long hand shaved noodles, gruyere
cheese, burnt onions 22
add smoked bacon 3

ZUERCHER GESCHNETZELTES

rosti, cognac braised chicken,
chanterelles, green peppercorn
sauce 26

SLOW BRAISED

BEEF SHORT RIB

chive whipped potatoes, market
vegetables, red wine reduction,
horseradish sauce 34

GRILLED FLAT IRON STEAK

roasted fingerling potatoes, seasonal
vegetables, chimichurri 29

CRACKLING-ROASTED

BONELESS CORNISH HEN

sautéed spaetzle, wild mushrooms,
shallots, smoked bacon, candied
apples, veal jus 28

SEARED ATLANTIC SALMON

stir fried green vegetables,
quinoa, honey mushrooms,
maple soy miso glaze 28

BLACKENED HADDOCK

organic greens, corn, fire-roasted
peppers, tomatoes, charred onions,
lemon aioli, crisp tortilla 25

GOOD OL' FISH & CHIPS

beer battered nova scotia wild-caught
haddock, fries, tartar sauce, slaw
1 piece 16 | 2 piece 24

CATCH OF THE DAY

market price



18% gratuity will be added for parties of 6 guests or more. **Please advise your server of all allergies while you order.**
As we do our absolute best to accommodate your requests, customers with food allergies need to be aware of the risk.
We are not responsible for any outsourced items, delivered items, and/or any airborne products throughout our kitchen
and prep area. Thank you for understanding.

