



Soup 6/8
Daily creation

Oysters MP
Lemon, fresh horseradish, house mignonette

Sticky Pickled Duck Wings 13
Honey + szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad

Autumn Salad 14
Bulgar, pickled granny smiths, roasted kabocha squash,
sherry vinaigrette, gunn's hill cheese, bitter greens

The Barn Burger 16
Six ounce ground chuck, bibb lettuce, tomato, blue or aged
cheddar cheese, red onion jam, dill mustard shallot sauce,
brioche bun, hand cut frites
All burgers are made in house using fresh beef + may contain traces of pink

Jerk Spiced Brisket Sandwich 17
Cucumber mint slaw, tomato, brioche bun, black garlic, toum,
smashed potatoes

Lake Erie Yellow Perch 21
Yellow lake perch, panko, tartar, house slaw,
hand cut frites

Quiche + Mixed Greens 15
Daily creation, soft and bitter greens, roasted tomatoes, shaved
fennel, cucumber Pimms vinaigrette

Cheese Board 22
Five cheeses, fresh fruit, baguette

Charcuterie Plate 25
Three cheeses, selection of cured meats, fresh fruit, baguette

*Desserts are made in house. Ask your server for the selection.
Please inform us of any allergies or sensitivities.*

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa