



STARTERS

WOOD GRILLED BBQ CHICKEN WINGS

Your choice of: BBQ / Jalapeño Hot / Cajun Rub / Asian Sesame \$12

ROASTED BRUSSEL SPROUTS

Toasted Hazelnuts, Bacon, Pecorino Romano, Garlic Aioli \$13

CHEESE BURGER SLIDERS

Cheddar, House Pickles, Chipotle Spread \$10

BLOCK ISLAND STUFFIES

Sausage, Caramelized Onion, Smoked Gouda \$12

BUFFALO CHICKEN DIP

Pico De Gallo, Tortilla Chips \$12

SALUMI BOARD

Includes the Cheeses & Meats listed below, plus

Littlefield Block Island Honey, Crostini, Housemade Pepper Jelly.

SMALL \$17 | LARGE \$27

MIXED GREEK OLIVES

MOODY BLUE CHEESE

Flavor Profile: Delightfully creamy with a subtle smokey flavor

PECORINO ROMANO, ITALY

Hard, salty, Italian cheese made, as the name implies, in or near Rome.

Flavor Profile: Mild, salty, hard, slightly nutty

PROSCIUTTO DI PARMA

Flavor Profile: Velvet, buttery, salty

CACCIATORINO, SALAMI

Domestic- Juniper berries, Chianti wine

Flavor Profile: Earthy & sweet



SOUP & SALAD

WOOD GRILLED CAESAR SALAD

Slightly Charred Romaine Lettuce, Garlic Herb Croutons, Caesar Dressing, Parmesan \$10

SOUP OF THE DAY

Seasonally Inspired

MAIN

CAJUN SHRIMP TACOS

Red Cabbage Slaw, Cilantro Lime Crema, Pickled Jalapeño. Side of Tortillas & Pico De Gallo \$15

BARN BURGER

Smoked Gouda, Peppered Maple Bacon, Caramelized Onion, Garlic Aioli, Lettuce & Tomato. Side of Potato Wedges \$14

PAPPARDELLE BOLOGNESE

Made with Veal, Pork, Beef & Pancetta \$22

BAKED HADDOCK

Ritz Cracker Crumbs, Lemon & Parsley. Served with Roasted Potatoes & Broccoli \$18

GRILLED ATLANTIC SALMON

Brussel Sprouts, Warm German Potato Salad, Whole Grain Mustard Cream Sauce \$19

TENDERLOIN TIP SALAD

Baby Arugula, Belgium Endive, Roasted Tomatoes, Pickled Onion, Cucumber, Blue Cheese Crumbles \$22

BBQ PORK SPARE RIBS

Served with German Potato Salad & Broccoli. Half Rack \$16 / Full Rack \$24

SIDES

CHIPS & SALSA \$5

GERMAN POTATO SALAD \$4

BROCCOLI \$3

POTATO WEDGES \$3

MARINATED OLIVES \$6