### Brunch Menu

#### Sides
- Bacon | $4
- Home Fries | $2
- Canadian Bacon | $4
- English Muffin | $2

#### Omelets
- Served with home fries and English muffin
  - Mexican | $10
  - BOT | $10
  - Western | $10
  - Avocado | $12
  - Green onion, goat cheese, tomato

#### Cast Iron Skillet
- Baked with home fries and served with an English muffin
  - Mexican | $10
  - BOT | $10
  - Western | $10
  - Avocado | $12
  - Green onion, goat cheese, tomato

#### Toasts
- Served open face on focaccia bread
  - Smashed Avocado | $8
  - Smashed Avocado, Grilled Red Onion, Tomato | $10
  - Smashed Avocado, Egg any style | $9
  - Add Bacon | $2
  - Strawberries & Nutella | $9

#### Omelets
- Served with home fries and English muffin
  - Mexican | $10
  - BOT | $10
  - Western | $10
  - Avocado | $12
  - Green onion, goat cheese, tomato

#### Cast Iron Skillet
- Baked with home fries and served with an English muffin
  - Mexican | $10
  - BOT | $10
  - Western | $10
  - Avocado | $12
  - Green onion, goat cheese, tomato

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  - Smashed Avocado, Grilled Red Onion, Tomato | $10
  - Smashed Avocado, Egg any style | $9
  - Add Bacon | $2
  - Strawberries & Nutella | $9

#### Benedicts
- Served with home fries
  - Canadian Bacon | $10
  - Applewood Smoked Bacon | $10
  - Avocado and Tomato | $11
  - Crab Stuffing | $14

#### Entrees
- 2 Eggs Any Style | $6
  - Home fries and English Muffin
- 3 Eggs Any Style | $7
  - Home fries and English Muffin
- Nutella French Toast | $8
  - Powdered sugar, strawberries
  - Egg Sandwich | $4
  - Brioche roll, cheddar cheese
  - Add Bacon | $2
- Buttermilk Waffle | $6
- Waffle Skins | $12
  - Buttermilk fried chicken, bacon bits, pickled jalapeno maple crema
- Breakfast Burrito | $12
  - Eggs, red beans and rice, cheddar cheese, topped with pico de gallo, sour cream, guacamole

#### Cocktails
- Morning Marg | $11
  - Silver Tequila, Granmanier, lime & orange juice
- Smoked Maple Bacon Old Fashioned | $12
  - Rabbit Hole whiskey, Maple Bacon Demerara, smoked orange bitters
- Bellini | $9
  - Raspberry, Peach or Strawberry

#### Refreshers
- Vanilla Lemonade | $6
  - Housemade vanilla lemonade, fresh fruit & mint
- Raspberry Bellini | $6
  - Raspberry, lemon & sprite
- Peach & Pineapple Spritzer | $6
  - Peach & pineapple nectar & sparkling water

#### Benedicts
- Served with home fries
  - Canadian Bacon | $10
  - Applewood Smoked Bacon | $10
  - Avocado and Tomato | $11
  - Crab Stuffing | $14

#### Entrees
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  - Egg Sandwich | $4
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  - Add Bacon | $2
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- Waffle Skins | $12
  - Buttermilk fried chicken, bacon bits, pickled jalapeno maple crema
- Breakfast Burrito | $12
  - Eggs, red beans and rice, cheddar cheese, topped with pico de gallo, sour cream, guacamole

#### Sides
- Bacon | $4
- Home Fries | $2
- Canadian Bacon | $4
- English Muffin | $2
**Grilled Ribeye | $36**
Smashed red bliss potatoes, grilled zucchini & smoked sea salt remoulade

**ENTREES**
Served hot or cold

**Garlic Pepper Steak | $10**
Hoisin Honey Glaze

**Island Inspired Jerk Chicken | $6**
Tropical Fruit BBQ

**Blackened Swordfish | $12**
Citrus Chimichurri

Romaine, grated pecorino, croutons, classic Caesar dressing

**Red Beet and Goat Cheese | $11**
Mixed greens, pistachios, balsamic dressing

**BARN 17 | $11**
Arugula, quinoa, pecans, apples, roasted red onions & vanilla vinaigrette

**Chicken 6 | Shrimp 12 | Salmon 10 | Steak Kabob 10**

**BURGERS & SANDWICHES**
Served on brioche roll

**Side choices:** Hand Cut Fries, Shoestring Fries, Truffle Fries ($2), Sweet Potato Fries ($1), or side salad

**Grilled Chicken Sandwich | $12**
Bacon, lettuce, tomato, Carolina Gold sauce

**Bacon Burger | $14**
Bacon, cheddar, lettuce, tomato

**Chefs Burger | $14**
Balsamic onions, truffle aioli, bacon, cheddar

**B&B Burger | $14**
Blackened, bleu cheese, lettuce, sea salt remoulade

**Jerk Spiced Burger | $14**
Grilled red onion, pickled jalapeno, tropical fruit bbq

**Edamame Burger | $12**
Lettuce, tomato, harissa aioli

**Lobster Roll | $20**
Served hot or cold

**BUFFET**
- **Roasted Chicken**
- **Bacon Mac n Cheese**
- **Sea Scallops**
- **Halibut a la Plancha**
- **Hanger Steak Frites**
- **Cast Iron Shrimp & Grits**
- **Grilled Ribeye**
- **Peppadew pepper soffrito & crispy ”Young Farm” grits**
- **Fingerling potatoes, chorizo, capers, brussel sprouts & roasted tomato vinaigrette**
- **Grilled Salmon**
- **Blood orange soy ginger dipping sauce, local grown shiitake mushrooms & sunflower micro green stir fry**

**APPETIZERS**

**Dozen Chicken Wings | $12**
Choice of sauce: Buffalo, Carolina Gold, Sweet Chili or Hoisin Honey sauce
Served with Bleu cheese and celery

**Dozen Boneless Buttermilk Chicken Tenders | $12**
Choice of sauce: Buffalo, Carolina Gold, Sweet Chili or Hoisin Honey sauce

**PEI Mussels | $12**
Garlic, chorizo, tomatoes, white wine, butter

**Calamari | $14**
Harissa aioli, peppadew peppers, scallions, radicchio

**Grilled Street Corn (2 pc) | $7**
Mexican spiced butter, lime crema, crushed tortilla & cilantro

**Fig Chutney Whipped Ricotta | $11**
Apple, balsamic onions & crostinis

**Chicken Lettuce Cups | $9**
Cashew curried chicken salad, peppadew peppers, scallions, celery

**Crispy Brussel Sprout Salad | $11**
Toasted almonds, bacon bits, pickled red onions & lemon basil dressing

**Truffle Fries | $8**
Herbs, grated pecorino, truffle oil, sea salt remoulade

**Sweet Potato Fries | $7**
French Fries | $6

**KABOBS**

**Garlic Pepper Steak | $10**
Hoisin Honey Glaze

**Island Inspired Jerk Chicken | $6**
Tropical Fruit BBQ

**Blackened Swordfish | $12**
Citrus Chimichurri

**GREENS & GRAINS**

**House | $8**
Mixed greens, tomato, cucumber, carrots, house vinaigrette

**Caesar | $8**
Romaine, grated pecorino, croutons, classic Caesar dressing

**Red Beet and Goat Cheese | $11**
Mixed greens, pistachios, balsamic dressing

**Barn 17 | $11**
Arugula, quinoa, pecans, apples, roasted red onions & vanilla vinaigrette

**Chicken 6 | Shrimp 12 | Salmon 10 | Steak Kabob 10**

**BUTTERMILK CHICKEN | $12**
Edamame | $12

**BURRITOS**
Served with red rice & beans, cheddar cheese
Topped with pico de gallo, guacamole & lime sour cream

**Traditional Taco Spiced Ground Beef | $10**
Adobo Pulled Chicken | $10
Carne Asada | $12
Edamame | $8
Gluten Free | $2

**QUESADILLAS**
Served with pico de gallo, guacamole & lime sour cream

**Traditional Taco Spiced Ground Beef | $10**
Adobo Pulled Chicken | $10
Carne Asada | $12
Edamame | $8
Gluten Free | $2

**RAW BAR**
Oysters | MP
Cocktail sauce, mignonette
top Neck Clams | 2
Shrimp Cocktail | 4
Lobster Martini | 24
Avocado, cucumber, scallion, sriracha aioli
Shrimp Cocktail Martini | 16
Avocado, cucumber, scallion, sriracha aioli

**SUMMER MENU**

**RICE BOWLS**
Served with red rice & beans, corn salsa & avocado

**Traditional Taco Spiced Ground Beef | $14**
Adobo Pulled Chicken | $12
Carne Asada | $16
Blackened Swordfish | $17
Buttermilk Chicken | $12
Edamame | $12

**BUTTERMILK CHICKEN | $12**
Edamame | $12

**RICE BOWLS**
Served with red rice & beans, corn salsa & avocado

**Traditional Taco Spiced Ground Beef | $14**
Adobo Pulled Chicken | $12
Carne Asada | $16
Blackened Swordfish | $17
Buttermilk Chicken | $12
Edamame | $12

**BURRITOS**
Served with red rice & beans, cheddar cheese
Topped with pico de gallo, guacamole & lime sour cream

**Traditional Taco Spiced Ground Beef | $10**
Adobo Pulled Chicken | $10
Carne Asada | $12
Edamame | $8
Gluten Free | $2

**QUESADILLAS**
Served with pico de gallo, guacamole & lime sour cream

**Traditional Taco Spiced Ground Beef | $10**
Adobo Pulled Chicken | $8
Carne Asada | $12
Edamame | $8
Gluten Free | $2

**BURGERS & SANDWICHES**
Served on brioche roll

Side choices: Hand Cut Fries, Shoestring Fries, Truffle Fries ($2), Sweet Potato Fries ($1), or side salad

**Grilled Chicken Sandwich | $12**
Bacon, lettuce, tomato, Carolina Gold sauce

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Bacon, cheddar, lettuce, tomato

**Chefs Burger | $14**
Balsamic onions, truffle aioli, bacon, cheddar

**B&B Burger | $14**
Blackened, bleu cheese, lettuce, sea salt remoulade

**Jerk Spiced Burger | $14**
Grilled red onion, pickled jalapeno, tropical fruit bbq

**Edamame Burger | $12**
Lettuce, tomato, harissa aioli

**Lobster Roll | $20**
Served hot or cold

**ENTREES**

**Roasted Chicken**
Bacon Mac n Cheese | $16
Cavatappi, four cheese sauce & jalapeños

**Grilled Ribeye | $36**
Smashed red bliss potatoes, grilled zucchini & smoked sea salt remoulade

**Hanger Steak Frites | $26**
Arugula chimichurri & truffle herb fries

**Cast Iron Shrimp & Grits | $26**
Peppadew pepper soffrito & crispy ”Young Farm” grits

**Sea Scallops | $30**
Sweet summer corn risotto, cabernet vinegar pan jus

**Halibut a la Plancha | $28**
Fingerling potatoes, chorizo, capers, brussel sprouts & roasted tomato vinaigrette

**Crab Stuffed Haddock | $24**
Grilled vegetable orzo pasta salad, lemon basil dressing

**Grilled Salmon | $24**
Blood orange soy ginger dipping sauce, local grown shiitake mushrooms & sunflower micro green stir fry

**Paella | $28**
Chicken, chorizo, shrimp, mussels, clams, garlic & saffron rice

**Statler Chicken Milanese | $18**
Breaded chicken, arugula, tomatoes, roasted red onions, grated parmesan & balsamic reduction

**SWORDFISH KABOB | $12**
Buttermilk Fried Chicken | $7

**Fingerling potatoes, chorizo, capers, brussel sprouts & roasted tomato vinaigrette**

**CHEFS BURGER | $14**
Balsamic onions, truffle aioli, bacon, cheddar

**B&B Burger | $14**
Blackened, bleu cheese, lettuce, sea salt remoulade

**Jerk Spiced Burger | $14**
Grilled red onion, pickled jalapeno, tropical fruit bbq

**Edamame Burger | $12**
Lettuce, tomato, harissa aioli

**Lobster Roll | $20**
Served hot or cold
Cocktails

**Barrel Aged Manhattan** | $12
Woodford Reserve Bourbon, Carpano Antica Vermouth & Orange Bitters

**Barrel Aged Negronino** | $13
Barr Hill Tom Cat Reserve Gin, Nonino Amaro, Campari, Carpano Antica, Vermouth & Orange Bitters

**Peach Aperol Spritz** | $11
Aperol, Peach de Vigne, sparkling wine and club soda

**Acai Coconut Colada** | $10
Acai Liqueur, Coconut Rum, Cream Coconut & pineapple juice

**Patrick's Bloody Mary** | $9
Tito's Vodka, Patrick's House Made Secret Recipe
Add shrimp ($3) or oyster ($1) or 3 blue cheese olives ($1)

**Lemon Basil Sparkler** | $12
Tito's, limoncello, basil & sparkling wine

**Raspberry Tangerine Mule** | $11
Three Olives Tangerine Vodka, Raspberry Liqueur, lime & Fever Tree Ginger Beer

**Barn Margarita** | $12
Casa Noble Tequila, Cointreau, Ripe Agave Nectar, lime & a cured lime salt

**Mezcal Paloma** | $11
Peloton de la Muerte Mezcal Joven, Ancho Reyes Poblano, Ruby Red Grapefruit juice & chipotle lime salt

**G & T of the Month** | $12
Empress Gin, Elderflower, Lime & Fever Tree tonic

**Rotational Seasonal Lemonade** | $10
Ask your server about today's flavor

**Rotational Seasonal Sangria** | $9
Ask your server about today's flavor

Beer List

Bottles, Drafts & Growlers

![QR Code](image-url)
### WINES BY THE GLASS

#### WHITES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>Glass Price</th>
<th>Bottle Price</th>
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</thead>
<tbody>
<tr>
<td>Nicolas Feuillatte Champagne</td>
<td>(187 ML)</td>
<td>$15</td>
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<tr>
<td>Ruffino Prosecco</td>
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<tr>
<td>La Vieille Ferme Rose</td>
<td>France</td>
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<td>$28</td>
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<tr>
<td>Dr Loosen Riesling</td>
<td>Mosel, Germany</td>
<td>$9</td>
<td>$32</td>
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<tr>
<td>Barone Fini Pinot Grigio</td>
<td>Valdadige, Italy</td>
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<td>$36</td>
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<tr>
<td>Villa Maria Sauvignon Blanc</td>
<td>Marlborough, NZ</td>
<td>$10</td>
<td>$36</td>
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<tr>
<td>Simi Chardonnay</td>
<td>Sonoma, CA</td>
<td>$12</td>
<td>$44</td>
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#### REDS

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<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>Glass Price</th>
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<tbody>
<tr>
<td>Castle Rock Pinot Noir</td>
<td>Mendocino, CA</td>
<td>$11</td>
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<tr>
<td>Le Fervent Syrah</td>
<td>Rhone, France</td>
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<tr>
<td>Seven Falls Merlot</td>
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<td>Michael Torino Cuma Malbec</td>
<td>Cafayate, Argentina</td>
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<td>Avalon Cabernet</td>
<td>Lodi, CA</td>
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<tr>
<td>Aquinas Cabernet</td>
<td>Napa, CA</td>
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### CORAVIN RESERVE GLASS POURS

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<tbody>
<tr>
<td>Chardonnay - ROMBAUER VINEYARDS</td>
<td>Carneros, CA 2018</td>
<td>$11</td>
<td>$21</td>
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<tr>
<td>Pinot Noir - HARTFORD COURT</td>
<td>Russian River Valley, CA 2016</td>
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<tr>
<td>Grenache, Syrah, Petite Syrah - ORIN SWIFT</td>
<td>Abstract, CA 2017</td>
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<td>$19</td>
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<tr>
<td>Cabernet Sauvignon - CAYMUS</td>
<td>Napa Valley, CA 2016/2017 1L</td>
<td>$15</td>
<td>$29</td>
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### WINES BY THE BOTTLE

#### 375 ML BOTTLES “HALF BOTTLES”

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<tr>
<th>Wine Name</th>
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<tbody>
<tr>
<td>Domaine Du Vieux Lazaret</td>
<td>Châteauneuf-du-Pape Blanc Rhone Valley 2015/2016</td>
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<tr>
<td>Migration</td>
<td>Pinot Noir Sonoma Coast 2016</td>
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<tr>
<td>Hess</td>
<td>Allomi Vineyard, Cabernet Sauvignon Napa Valley 2016</td>
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#### SPARKLING/ CHAMPAGNE

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<tbody>
<tr>
<td>Argyle</td>
<td>Vintage Brut Willamette Valley, Oregon 2013</td>
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<tr>
<td>Philippe Gonet Champagne</td>
<td>Champagne, France Non-Vintage</td>
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#### WHITE

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<tbody>
<tr>
<td>Claude Branger</td>
<td>Muscadet Sèvre Et Maine Sur Lie Loire Valley, France 2016</td>
<td>$28</td>
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<tr>
<td>Hubr</td>
<td>Gruner Veltliner Terrasen, Germany 2018</td>
<td>$36</td>
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<tr>
<td>Kermit Lynch Cheverny</td>
<td>Sauvignon Blanc Loire Valley, France 2018</td>
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#### CHARDONNAY

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<tr>
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<tbody>
<tr>
<td>Vercheres Macon Village</td>
<td>Burgundy, France</td>
<td>$36</td>
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<tr>
<td>Frog's Leap</td>
<td>Napa Valley, California 2016</td>
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<tr>
<td>Ritual</td>
<td>Chardonnay, Casablanca Valley, Chile 2016</td>
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#### ROSÉ

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<tr>
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<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Miraval</td>
<td>Rose Jolie-Pitt &amp; Perrin Studio Cote de Provence, France 2017/2018</td>
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#### RED

<table>
<thead>
<tr>
<th>Wine Name</th>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Kermit Lynch</td>
<td>Côtes du Rhône Rhone Valley, France 2017</td>
<td>$29</td>
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<tr>
<td>Mollydooker</td>
<td>The Boxer Shiraz McLaren Vale, South Australia 2017</td>
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<tr>
<td>Frog's Leap</td>
<td>Zinfandel Napa Valley 2016</td>
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#### PINOT NOIR

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<tr>
<th>Wine Name</th>
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<tbody>
<tr>
<td>Decoy by Duckhorn</td>
<td>Sonoma County, 2017</td>
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<tr>
<td>Love Block</td>
<td>Central Otago, New Zealand</td>
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<tr>
<td>Lingua Franca</td>
<td>Anvi Pinot Noir Willamette Valley 2017</td>
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#### MERLOT

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<tbody>
<tr>
<td>Chateau de L'orangerie</td>
<td>Bordeaux Superieur Right Bank Bordeaux 2016</td>
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<tr>
<td>Markham Vineyards</td>
<td>Napa Valley 2015</td>
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#### CABERNET/ CABERNET BLENDS

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<th>Wine Name</th>
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<tbody>
<tr>
<td>Concha Y Toro</td>
<td>Serie Riberas Gran Reserva Marchigue, Chile 2017</td>
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<tr>
<td>Beringer</td>
<td>Knights Valley, Sonoma 2017</td>
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<tr>
<td>Hall Cellar Select Cab</td>
<td>Napa, CA</td>
<td>$80</td>
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*vintages & availability are subject to change*