



MOTHER'S DAY MENU

CHARCUTERIE

MEAT - Prosciutto di Parma & black truffle salami

CHEESE - Moody Blue cheese & Manchego cheese

ACCOUTREMENTS - House made fig jam, greek olives, Block Island honey, & crostini

SMALL - \$29 **LARGE** - \$54

STARTERS

ROMAINE CAESAR

Romaine lettuce, grated pecorino, garlic herb croutons, creamy Caesar dressing \$15

WATERMELON & FETA SALAD

Arugula, red onion, cucumbers, mint and a balsamic glaze \$18

TOMATO BISQUE

Basil pesto garnish \$8

WHIPPED RICOTTA TOAST

Marinated cherry tomatoes, balsamic glaze, micro basil, on toasted Italian bread \$18

SESAME GARLIC CHICKEN WINGS

Wood-grilled, scallion, sesame seeds \$11

BARN MEATBALLS

San Marzano plum tomato sauce, mozzarella, fresh basil, and toast \$18

ENTREE

FARMERS OMELETTE

Filled with zucchini, peppers, onions, provolone cheese. Served with sour dough, roasted potatoes, and a side salad \$21

CORNED BEEF HASH

House-made corned beef, potatoes, peppers, onions, two eggs, and grilled sourdough \$26

FETTUCINI ALFREDO

Fettuccine pasta tossed in creamy alfredo, fresh basil, and garlic toast \$28

GRILLED CHEESE & TOMATO BISQUE

Sourdough bread, three cheeses and served with a bowl of tomato bisque \$20

CHICKEN CAPRESE SANDWICH

Wood-Grilled chicken, tomato, arugula, basil pesto, balsamic glaze on a ciabatta roll \$21

WOOD-GRILLED HALIBUT

Served with pesto zucchini noodles, confit tomato, citrus beurre blanc \$42

PASTA AMATRICIANA

Spaghetti in house-made Amatriciana sauce finished with crisp Guanciale and pecorino \$34

BARN BURGER*

Smoked cheddar, maple bacon, caramelized onions, lettuce, tomato, garlic aioli, toasted bun, and roasted potatoes \$24

DESSERT

Pistachio ricotta cake \$14

Monterossa cake \$14

Chocolate layered cake \$14

* Please inform your server of any Food Allergies that may require special attention