

Starters & Shares

FRENCH ONION classic bowl of caramelized onions & hearty beef broth topped with a baked gruyere crouton and melted Swiss	7.95
NEW ENGLAND CLAM CHOWDER steamed little neck clams, thick cut bacon, potatoes & seasonal vegetables	7.95
GUINNESS BEEF CHILI beef, peppers, onions, beans, topped with scallions & melted cheddar	7.95
BRUSSELS & CHORIZO • GF charred brussels sprouts with chorizo, caramelized onions & shredded parmesan cheese	12.95
CRISPY CALAMARI salt & pepper crusted with marinara, chipotle mayo, served with lemon-caper aioli sauces on the side	13.95
NACHOS corn tortilla chips smothered with cheddar-jack cheese, shredded lettuce, jalapeños, sour cream, scallions, guacamole, pico de gallo & our Little Barn beef chili	15.95
QUESADILLA flour tortilla filled with chicken, sauteed peppers, onions & cheddar-jack cheese-Served with sour cream, salsa, and guacamole	12.95
RUEBEN EGG ROLLS crispy corned beef egg roll, sauerkraut, Swiss cheese, Russian dressing dipping sauce	11.95
CHICKEN WINGS tossed with Frank's classic Red Hot served with creamy blue cheese & celery sticks	12.95
LOBSTER MAC & CHEESE four cheese blend tossed with fresh lobster then covered with toasted bread crumbs	15.95
CRISPY VEGETARIAN SPRING ROLLS with thai sweet chili dipping sauce, green cabbage, carrots, bean sprouts, water chestnuts	10.95
THAI CHICKEN LETTUCE CUPS baby bibb lettuce, chopped peanuts, hot chili sauce with a side of chipotle mayo	12.95
SESAME CRUSTED TUNA pan seared sesame crusted Ahi tuna over smooth roasted jalapeño-avocado puree, topped with grilled pineapple pico de gallo & a little sriracha on the side	14.95
GENERAL TSO'S CAULIFLOWER tempura battered cauliflower tossed in General Tso's sauce topped with chopped peanuts, sesame seeds & micro cilantro	11.95

Tacos 3.95 EACH

TUNA: seared sesame crusted ahi tuna, grilled pineapple-jicama salsa & lemon wasabi aioli

BEEF: char grilled filet tips, roasted pineapple, guacamole, pico di gallo, micro cilantro • GF

CHICKEN: marinated grilled chicken, pico di gallo, micro cilantro, chipotle mayo • GF

PORK: slow roasted pork, pickled red onions, cilantro & house made tomatillo salsa • GF

Sandwiches *served with coleslaw, pickle & a choice of french fries, sweet potato fries, onion rings, salad or tater tots (\$.75)*

FISH SANDWICH char-grilled fish of the day on toasted brioche bun with lettuce, tomato, red onion & basil mayo	14.95
CALIFORNIA CRISPY CHICKEN WRAP Crispy chicken cutlet, avocado, lettuce, tomato, pepper-jack cheese & bacon with basil aioli in a spinach tortilla	14.95
RUEBEN AND RACHEL thinly sliced corned beef & pastrami with sauerkraut, Swiss cheese & Russian dressing on grilled marble rye.	15.95
CLASSIC BLT applewood smoked bacon, vine ripe tomatoes, iceberg lettuce & bacon infused mayo on thick country white toast	12.95
PHILLY CHEESE STEAK thinly sliced sirloin, caramelized onions & our house 4 cheese blend on grilled pressed baguette	15.95



MENU



Farm Fresh Salads

add ons: grilled chicken 5.95 - steak 8.95 - salmon 8.95 - sesame tuna 8.95

COBB • GF mixed greens, grilled chicken breast, chopped bacon, crumbled blue cheese, corn, tomato, avocado & hard boiled egg with our sherry-vanilla vinaigrette	15.95
BRUSSELS SPROUTS • GF shaved brussels sprouts tossed with toasted pumpkin seeds, Granny Smith apples & dried cranberries in a whole grain honey mustard vinaigrette with parmesan cheese	12.95
CHINESE CHOPPED CHICKEN soy glazed chicken breast tossed with romaine, iceberg, carrots, cucumbers, sprouts, red peppers, peanuts, fried wontons & house ginger vinaigrette	14.95
CLASSIC CAESAR chopped romaine leaves, garlic & herb croutons and parmesan cheese with homemade Caesar dressing	12.95
TUSCAN KALE SALAD • GF raw Tuscan kale, roasted butternut squash, shaved fennel, dried cranberries, candied pecans & red wine vinaigrette	13.95

Burgers ** certified black angus - served with coleslaw, pickle, & a choice of french fries, sweet potato fries, onion rings salad or tater tots (\$.75)*

The DQ American cheese, red leaf lettuce, vine ripe tomato & onion	13.95
BACON EGG & CHEESE applewood smoked bacon, sunny side up egg & melted American cheese	15.95
SHROOMS 8oz. beef patty, sauteed Portobello mushrooms, caramelized onions & Swiss cheese	14.95
THE CHEDDAR Vermont sharp cheddar & sauteed onions	14.95
VEGGIE black bean, vegetable & rice patty, roasted red peppers, sprouts, baby arugula & basil mayo	13.95
TURKEY BURGER char grilled turkey with bibb lettuce, avocado, red onion, cheddar-jack cheese & chipotle mayo on toasted brioche	13.95

Little Barn Favorites

CHATHAM FISH 'N' CHIPS ale battered cod with crispy fries, tartar sauce, slaw & lemon wedges	18.95
LARGE FISH TACOS blackened Mahi-Mahi with arugula, avocado, pico de gallo & melted cheddar jack cheese with a side salad	18.95
LOBSTER CLUB chilled lobster salad piled high on grilled Texas toast with bacon, lettuce, tomato, crispy fries & a side of creamy coleslaw	22.95
CHICKEN POT PIE braised chicken, carrots, celery, peas & onions in a rich cream sauce, topped with a flaky puff pastry	17.95
BABY BACK RIBS half a rack of slow n' low braised pork ribs with crispy fries & a side of house slaw	19.95

Buddha Bowls

THAI CHICKEN BUDDHA BOWL with chicken, farro, red cabbage, shaved carrots, bean sprouts, tuscan kale, ginger, garlic, scallions & chopped peanuts, served with a side of spicy Thai peanut sauce	17.95
BANG BANG SHRIMP BOWL crispy fried buttermilk-soaked shrimp tossed in dynamite sauce over sticky rice & julienned vegetables	18.95
AHI TUNA DYNAMITE BOWL soy marinated sushi grade tuna served over warm sticky rice with pickled ginger, sesame seeds, diced cucumber, julienned vegetables, avocado, crispy wontons & our homemade sriracha dynamite sauce	19.95



* we must inform you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. Please inform your server of any allergies or dietary restrictions. All burgers will be prepared well done, unless otherwise specified

• GF Gluten-Free Items