

FAMILY BARN

& MC's Original Soda Fountain

SUMMER LUNCH MENU

STARTERS

 *Shrimp Cocktail* jumbo shrimp, celery root & cabbage slaw, avocado, cocktail sauce \$14

Roasted Poblano Dip poblano pepper cream, bacon & peach chutney, toast points \$8


 *Meatballs* pork, beef & veal meatballs, smoked tomato jam \$12

 *Whole Chicken Wings* classic or Asian \$12 for 1lb or \$25 for 5lbs

Tomato & Burrata assorted heirloom tomatoes, burrata, pistou, crostini, balsamic reduction \$10


SALADS/SOUP

 *Artisan Greens* stone fruit, crispy prosciutto, feta, Champagne vinaigrette \$14

 *Dungeness Crab* arugula, kale, shaved fennel, pear, avocado, Dungeness crab, lemon vinaigrette \$18

Baby Wedge Salad iceberg lettuce, bacon, tomato, crouton, egg, red onion, blue cheese dressing \$14

Chopped Caesar chopped romaine hearts, garlic croutons, fresh parmesan cheese, Caesar dressing \$12

 *Roasted Beet Salad* baby beets, arugula, corn, sweet peppers, cheddar, beet vinaigrette \$10

Tomato Soup house made croutons \$8/\$12

PIZZA

(gluten free crust available upon request)

La Juapa salsa roja, shredded chicken, corn, jalapeños, cilantro, three cheese blend \$20

Pork Belly Hawaiian braised pork belly, pineapple, jalapeño, arugula,
roasted tomato sauce, three cheese blend \$18

Margherita heirloom tomato, garlic, fresh mozzarella, basil \$16

LUNCH

all sandwiches served with Kennebec fries or side salad

ⓧ Cold Noodle Bowl soba noodles, Asian flavors, grilled shrimp, pineapple, sliced jalapeno \$14

ⓧ Smoked Fish Lettuce Wraps seasonal white fish, fennel & cucumber salsa, bibb lettuce \$14

ⓧ Ceviche Tostada fish, citrus, mango, tomato, onion, cucumber, avocado, cilantro, crispy tortilla \$16

Pulled Pork Sandwich root beer braised pork, BBQ sauce, pickles, white cheddar, pretzel bun \$16

Ham n' Cheese prosciutto, gruyere, pineapple salsa, jalapeño-cheddar bread \$16

Bratwurst beer poached bratwurst, fennel-apple sauerkraut, onion bun \$12

Stuffed Pita quinoa, carrots, red onion, sprouts, feta, curry yogurt, whole wheat pita \$14

Barn Burger 1/2 lb. Durham Ranch beef patty, mozzarella, arugula, onion jam, mayo, brioche bun \$16

Ask your server about the 'Burger of the Day'

SIDES

ⓧ Hand Cut Fries Kennebec potatoes, ketchup \$7

Fried Cheese Curds white cheddar cheese curds, pistou \$8

ⓧ Corn On The Cob roasted, butter, lime zest \$6

ⓧ Broccoli Salad cold, bacon, lemon, tomato, red onion \$8

ⓧ Simple Salad artisan greens, tomato, cucumber, lemon vinaigrette \$6/\$10

DESSERTS & FROZEN TREATS

Miss Jenny's Homemade Apple Pie served warm with vanilla ice cream \$8

Miss Jenny's Summer Strawberry Shortcake \$8

Shakes & Malts choose from chocolate, vanilla, strawberry, mint chip or coffee ice cream \$8
ask for it extra luscious and we will rim the glass with marshmallow, chocolate or caramel \$1

Old Fashioned Sodas choose from old fashioned Coca-Cola, Ramune, Frostie Blue Cream Soda,
black cherry, strawberry, orange, apple, grape, or bubble up \$5 add scoops of vanilla \$3

Razzlers throw some candies or sweets of your choice in with some ice cream,
choose from Oreos, Kit-Kats, M&M's, graham crackers and sprinkles \$9

Root Beer Float root beer topped with vanilla ice cream \$8

Hot Fudge Sundae or Banana Split traditional \$9 add a chocolate fudge brownie \$2

BEVERAGES

Espresso Drinks cappuccino, latte, mocha \$5

Juices lemonade, orange, apple, cranberry, grapefruit \$3

Milks organic 2%, chocolate, soy, chocolate soy, almond \$3

Coconut Water \$4

Executive Chef Brett Moseley ◦ Chef de Cuisine Evan Roa