

SMALL PLATES

BUFFALO CHICKEN DIP TURNOVER 12
Buffalo Chicken Dip, Pastry Crust, Blue Cheese, Carrot, Red Onion & Celery Salad, Smoked Tomato Ranch

FRIED DEVILED EGGS 9
Fried White, Deviled Yolk, Pickled Jalapeño, Habanero Honey

WINGS 14 – gf
Choices: Alabama White, Buffalo, Habanero Honey, Old Bay
*Flamin Hot Cheeto, or *Carolina Gold Pretzel – Served with Smoked Tomato Ranch – Additional Side Sauce +.50 (*Sauce is not gf)

CRISPY ONION RINGS 9 – gf
Potato Chip Crust, Caramelized Onion Dip

CRAB DIP MAC & CHEESE 18
Rotini, Lump Crab Dip, Palmyra Cheddar, Gruyere, Old Bay, Pretzel Crunch

ITALIAN BEEF “BIRRIA” QUESADILLA 13
Braised Chuck Roast, Mozzarella Blend, Roasted Red Pepper, Giardiniera, Italian Jus, Banana Pepper Sour Cream

SALADS Add Chicken +7, Bacon +2, Shrimp +10, Salmon +15, Hanger Steak +20

BLACKENED CHICKEN COBB 16 – gf
Chopped Romaine, Blackened Chicken, Corn, Grape Tomato, Avocado, Red Onion, Pepper Jack Cheese, Hard Boiled Egg, Cajun Ranch, Bacon, Crispy Potato Strings – Without Chicken 12

BLUE RIDGE SALAD 12 – gf
Mixed Greens, Blue Cheese, Dried Cranberry, Grilled Red Onion, Walnut Brittle, Fig Balsamic Vinaigrette

BARRINGTON SALAD 10 – gf
Mixed Greens, Cucumber, Carrot, Grape Tomato, Sweet Onion Vinaigrette, Croutons

CAESAR SALAD 11 – gfm
Chopped Romaine, Shaved Parmesan, House-Made Caesar Dressing, Croutons

SOUPS

CHICKEN TORTILLA SOUP 7
Crispy Tortilla, Sour Cream, Pickled Jalapeño

POTATO LEEK SOUP 7 – gf
Truffle Oil, Crispy Bacon

BRICK OVEN PIZZA Sub Gluten Free Crust +6 Sub Dairy-Free Cheese +2 HAPPY HOUR M-F 3-6PM \$2 OFF ALL PIZZAS

MARGHERITA 14
Red Sauce, Fresh Mozzarella, Basil, Parmesan, Olive Oil

SPICY NONNA 16
Spicy Red Sauce, Fresh Mozzarella, Basil, Ricotta, Hot Soppressata, Parmesan, Habanero Honey

BACON JALAPEÑO POPPER 15
Red Sauce, Mozzarella Blend, Bacon, Cream Cheese, Pickled Jalapeño, Smoked Tomato Ranch

CHESAPEAKE CLUB 19
Old Bay Ranch, Mozzarella Blend, Lump Crab, Bacon, Tomato, Shredded Iceberg

FLAMIN HOT CHICKEN 17
White BBQ, Mozzarella Blend, Corn, Chimichurri Chicken, Red Onion, Cilantro, Flamin Hot Cheetos, Lime

THE HOTSHOT 15
Red Sauce, Mozzarella Blend, Pepperoni, Sausage, Banana Peppers, Habanero Honey

BARRINGTON BLANCO 16
Garlic Cream, Fresh Mozzarella, Mushroom, Roasted Red Pepper, Arugula Pesto, Ricotta, Balsamic Glaze

MEAT & POTATOES 16
Garlic Cream, Mozzarella Blend, Italian Sausage, Red Potato, Arugula

BUILD YOUR OWN PIZZA
Start with a Cheese Pizza (\$11) and add Toppings (\$2 each)
Fresh Mozzarella, Ricotta, Extra Cheese, Cream Cheese, Bacon, Pepperoni, Italian Sausage, Hot Soppressata, Ground Beef, Tomato, Corn, Red Onion, Mushroom, Roasted Red Pepper, Banana Pepper, Arugula, Pickled Jalapeño, Red Potato, Chimichurri Chicken (+4) or Crab (+4)

SANDWICHES Served with Hand-Cut Fries Sub GF Bun, Add Egg, Bacon, Avocado +2

BARRINGTON BURGER 16 – gfm
Grilled J.W. Treuth Angus Beef, Shredded Lettuce, Tomato, Red Onion, Dill Pickles, Palmyra Cheddar, Special Sauce, Brioche – Sub Beyond Patty +2

SMOKE BURGER 19 – gfm
Grilled J.W. Treuth Angus Beef and Smoked Gouda Patty, Caramelized Onions, Gruyere, Bacon, Chipotle Aioli, Brioche

POT ROAST FRENCH DIP 18
Braised Chuck Roast, White BBQ, Caramelized Onions, Smoked Palmyra Cheddar, Toasted Baguette, Smokey Au Jus

FISH FRY SANDWICH 17 – gfm
Potato Chip Crusted Cod, Tomato, Southern Style Dill Pickle Slaw, Creole Remoulade, Brioche

CRISPY CHICKEN SANDWICH 14 – gfm
Potato Chip Crusted Chicken Thigh, Red Onion, Buffalo Slaw, Dill Pickles, Blue Cheese Aioli, Brioche
– Sub Grilled Chicken +2
– Toss in Buffalo or Habanero Honey +1

MAINS Add Chicken +7, Shrimp +10, Salmon +15, Hanger Steak +20

CHICKEN AND DUMPLINGS 20
Pan Roasted Airline Chicken Breast, Buttermilk Dumplings, Herbed Chicken Gravy, Roasted Red Potatoes, Daily Vegetable

PAN SEARED SALMON 24 – gf
Wild Atlantic Salmon, Creamed Street Corn, Chimichurri, Tomato Micro Salad, Roasted Red Potato

GARDEN RISOTTO 16 – gf
Arborio Rice, Sweet Potato Puree, Roasted Mushroom, Corn, Brie, Daily Vegetable

STEAK FRITES 32 – gf
Grilled J.W. Treuth Hanger Steak, Melted Leek, Dijon Cream, Hand Cut Fries, Daily Vegetable

SHRIMP AND SCALLOPS 28 – gf
Blackened Shrimp & Scallops, Sweet Potato Puree, Apple Onion Relish, Crispy Bacon, Daily Vegetable

SIDES

HAND CUT FRENCH FRIES 5 – gf

DAILY VEGETABLE 5 – gf

SIDE BARRINGTON SALAD 6 – gf

SIDE CAESAR SALAD 6 – gfm

KIDS (Under 13) CHEESE PIZZA – 7 PEPPERONI PIZZA – 8 CHICKEN QUESADILLA w/FRIES – 9 CHEESEBURGER w/FRIES – 9 FISH STICKS W/FRIES – 12 MAC & CHEESE w/FRIES – 9 HORIZON WHOLE OR CHOC MILK / HONEST APPLE JUICE – 3

EXECUTIVE CHEF: CHAD WELLS / GENERAL MANAGER: JESS STEIRER / WWW.EATATBARRINGTON.COM

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While certain items are labeled or described as gluten-free and we maintain three dedicated gluten-free fryers, cross-contamination may occur. Please notify your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items marked with “gf” are gluten-free, and items marked with “gfm” can be modified to be gluten-free upon request. Please inform your server if you would like your selection prepared gluten-free.

- A WALKER’S RESTAURANT GROUP CONCEPT -

SPECIALTY COCKTAILS

ALL COCKTAILS ARE PREPARED WITH A 2oz POUR

BARRINGTON OLD FASHIONED14

Old Forester 100 Bourbon, Simple, Aromatic & Orange Bitters, Orange Twist, Luxardo Cherry

- SMOKE TREATMENT +2

BOOTLEGGER’S BUZZ12

Tinkerman’s Gin, Fresh Lemon Juice, Honey Syrup, Orange Bitters, Lemon Peel

SWEET REBELLION11

Wheatley Vodka, Fresh Lemon Juice, Strawberry Puree, Agave, Club Soda, Dehydrated Lemon

HUSH MONEY MARTINI11

Wheatley Vodka, Grind Espresso Liqueur, Vanilla Simple, Cold Brew

FRESH SQUEEZED CRUSH10

Orange, Grapefruit, or Maryland

DARK AND STORMY11

Gosling’s Black Seal Rum, Fresh Lime Juice, Ginger Beer, Dehydrated Lime

KENTUCKY MULE11

George Dickel 8YR Bourbon, Fresh Lime Juice, Ginger Beer, Dehydrated Lime

AUTUMN SANGRIA13

Red Wine, Gran Gala Liqueur, Cinnamon Simple, Lemon-Lime Soda, Seasonal Fruit, Cinnamon Stick

APEROL SPRITZ12

Prosecco, Aperol, Club Soda, Orange Peel

THAT SPICY MARG13

Corazon Reposado Tequila, House-Made Sour, Triple Sec, Muddled Jalapeno, Tajin Rim, Dehydrated Lime

THE “212”13

Bulleit Rye, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

PRICKLY PEAR MARGARITA13

Corazon Blanco Tequila, House-Made Sour, Triple Sec, Prickly Pear Puree, Salt Rim, Dehydrated Lime

MOCKTAILS & SOFT BEVERAGES

BLACKBERRY LEMONADE7

Lemonade, Blackberry Puree, Club Soda, Dehydrated Lemon Wheel

WATERMELON JALAPENO MOCKARITA9

Watermelon Puree, Jalapeno, Fresh Lime & Orange, Agave, Club Soda, Tajin Rim, Dehydrate Lime Wheel

BLUEBERRY MOCKJITO8

Blueberry Puree, Fresh Lemon Juice, Mint, Club Soda

COCA-COLA, DIET COKE, COCA-COLA ZERO, SPRITE, MR. PIBB, ROOT BEER, GINGER ALE, LEMONADE, & BREWED UNSWEET TEA3

DRAFT LIST

BEER FLIGHTS - 4 Beers - 5oz Pours12

5oz / 16oz		5oz / 16oz	
1. BLACK FLAG: OKTOBERFEST	3 / 7	11. 1623 BREWING: PILSNER	4 / 8
Marzen / 5.6% ABV / Columbia, MD		German Pilsner / 5.2% ABV / Eldersburg MD	
2. BLACK FLAG: BASIC BEE	3 / 7	12. LIQUIDITY ALEWORKS: BERGSTEIGER	4 / 8
Pumpkin Pie Ale / 7.2% ABV / Columbia, MD		Munich Style Lager / 4.5% ABV / Mount Airy, MD	
3. BLACK FLAG: LIGHT	3 / 7	13. LONE OAK: SANDBAR	4 / 8
American Lager / 4.2% ABV / Columbia, MD		New England Tropical Hazy IPA / 7% ABV / Olney, MD	
4. BLACK FLAG: BLANC BLANC	3 / 7	14. BOLD ROCK HARD CIDER: APPLE	3 / 7
New England Hazy IPA / 7% ABV / Columbia, MD		Virginia Apple / 4.7% ABV / Nellysford, VA	
5. BLACK FLAG: GLEN COCOA	3 / 7	15. PEABODY HEIGHTS: MR. TRASH WHEEL	3 / 7
Chocolate Milk Stout / 6% ABV / Columbia, MD		Session IPA / 4.5% ABV / Baltimore, MD	
6. BLACK FLAG: K KAPOWSKI	3 / 7	16. DEVIL'S BACKBONE: JUICY MAGIC	4 / 8
American Amber - Red Ale / 4.8% ABV / Columbia, MD		American "Juicy" IPA / 7% ABV / Roseland, VA	
7. BLACK FLAG: RAINBOW ROAD	3 / 7	17. RAR BREWING: NANTICOKE NECTAR	4 / 8
American Pale Ale / 5.5% ABV / Columbia, MD		American IPA / 7.4% ABV / Cambridge, MD	
8. BLACK FLAG: SPICED SANGRIA SOUR	3 / 7	18. NEPENTHE BREWING: CRYOMANCER	3 / 7
Fruited Sour / 6.5% ABV / Columbia, MD		American IPA / 5.5% ABV / Baltimore, MD	
9. JAILBREAK: CRABTOWN CLASSIC	3 / 7	19. OTHER HALF: ALL CITRA EVERYTHING	5 / 9*
Vienna Lager / 5.5% ABV / Laurel, MD		Hazy Imperial DIPA / 8.5% ABV / Washington DC	*12 oz DRAFT
10. TROEGS: GRAFFITI HIGHWAY	3 / 7	20. GUINNESS : STOUT	4 / 8*
American IPA / 6% ABV / Hershey, PA		Irish Stout / 4.2% ABV / Saint James' Gate, Leinster	*20 oz DRAFT

BOTTLES & CANS

BUD LIGHT5

MILLER LITE5

MODELO ESPECIAL7

ATHLETIC: RUN WILD7

Non-Alcoholic IPA

MICHELOB ULTRA5.5

COORS LIGHT5

STATESIDE : SURFSIDE8

HEINEKEN 0.0%7

Non-Alcoholic Lager

Tea or ½ Tea ½ Lemonade

RED WINE

WHITE WINE & SPARKLING

6oz / 9oz / Btl		6oz / 9oz / Btl	
HOUSE RED	8 / 12 / 30	HOUSE WHITE	8 / 12 / 30
Red Blend - California		Pinot Grigio - California	
MON FRERE	10 / 14 / 35	BANFI SAN ANGELO	10 / 14 / 35
Pinot Noir - Sonoma Coast, California		Pinot Grigio - Tuscany, Italy	
SKYSIDE	13 / 18 / 45	BONTERRA	10 / 14 / 35
Pinot Noir - Central Coast, California		Chardonnay - Medocino County, California	
JOSH CELLARS	12 / 17 / 42	YEALANDS	10 / 14 / 35
Cabernet Sauvignon - California		Sauvignon Blanc - Marlborough, New Zealand	
BONANZA	14 / 20 / 49	MASCHIO PROSECCO	9 / 13 / 32
Cabernet Sauvignon - California		Sparkling Wine - Veneto, Italy	
		BIELER ROSE	13 / 17 / 45
		Cabernet Sauvignon - Provence, France	

DESSERT

BANANA CREAM PIE CANNOLIS10

Roasted Banana Cream Filling, Whipped Cream, Dolce de Leche, Nilla Wafer

COOKIE SKILLET9

Warm Chocolate Chip Cookie, Cookie Dough Ice Cream, Chocolate Syrup

HAPPY HOUR : MON - FRI 3PM - 6PM

\$2 OFF ALL DRAFTS, WINES BY THE GLASS, SPECIALTY COCKTAILS / \$1.50 OFF ALL BOTTLES & CANS