

SMALL PLATES

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

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

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

CAJUN CHICKEN COBB 16 – gf
Chopped Romaine, Diced Cajun 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 – gfm
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

BBQ CHICKEN 16
Root Beer BBQ Sauce, Grilled Chicken, Mozzarella Blend, Red
Onion, Roasted Corn, White BBQ Drizzle

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, Tomato, Corn,
Red Onion, Mushroom, Roasted Red Pepper, Banana Pepper,
Basil, Arugula, Pickled Jalapeño, Red Potato,
Grilled 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

SHRIMP PO BOY 17 – gfm
Potato Chip Crusted Shrimp, Old Bay, Southern Style Dill Pickle
Slaw, Tomato, Creole Remoulade, Toasted Baguette

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 26 – gf
Wild Atlantic Salmon, Potato Corn and Crab Hash, Roasted
Tomato Cream, Old Bay Honey Butter

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 – gfm

SIDE CAESAR SALAD 6 – gfm

KIDS CHEESE PIZZA – 7 PEPPERONI PIZZA – 8 CHICKEN QUESADILLA w/FRIES – 9 CHEESEBURGER w/FRIES – 9
(Under 13) 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 FASHIONED 14 Old Forester 100 Bourbon, Simple, Aromatic & Orange Bitters, Orange Twist, Luxardo Cherry - SMOKE TREATMENT +2	KENTUCKY MULE 11 George Dickel 8YR Bourbon, Fresh Lime Juice, Ginger Beer, Dehydrated Lime
BOOTLEGGER’S BUZZ 12 Tinkerman’s Gin, Fresh Lemon Juice, Honey Syrup, Orange Bitters, Lemon Peel	WINTER SANGRIA 13 Red Wine, Gran Gala Liqueur, Cinnamon Simple, Lemon-Lime Soda, Seasonal Fruit, Cinnamon Stick
SWEET REBELLION 11 Wheatley Vodka, Fresh Lemon Juice, Strawberry Puree, Agave, Club Soda, Dehydrated Lemon	APEROL SPRITZ 12 Prosecco, Aperol, Club Soda, Orange Peel
HUSH MONEY MARTINI 11 Scotty’s Vodka, Grind Espresso Liqueur, Vanilla Simple, Cold Brew	THAT SPICY MARG 13 Corazon Reposado Tequila, House-Made Sour, Triple Sec, Muddled Jalapeno, Tajin Rim, Dehydrated Lime
FRESH SQUEEZED CRUSH 10 Orange, Grapefruit, or Maryland	THE “212” 13 Bulleit Rye, Sweet Vermouth, Angostura Bitters, Luxardo Cherry
DARK AND STORMY 11 Gosling’s Black Seal Rum, Fresh Lime Juice, Ginger Beer, Dehydrated Lime	PRICKLY PEAR MARGARITA 13 Corazon Blanco Tequila, House-Made Sour, Triple Sec, Prickly Pear Puree, Salt Rim, Dehydrated Lime

MOCKTAILS & SOFT BEVERAGES

BLACKBERRY LEMONADE 7 Lemonade, Blackberry Puree, Club Soda, Dehydrated Lemon Wheel	WATERMELON JALAPENO MOCKARITA 9 Watermelon Puree, Jalapeno, Fresh Lime & Orange, Agave, Club Soda, Tajin Rim, Dehydrate Lime Wheel	BLUEBERRY MOCKJITO 8 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 TEA 3		

DRAFT LIST	BEER FLIGHTS - 4 Beers - 5oz Pours		12
	5oz/16oz/64oz		5oz/16oz/64oz
1. BLACK FLAG: K KAPOWSKI Amber / 4.8% ABV / Columbia, MD	3 / 7 / 19	11. 1623 BREWING: PILSNER German Pilsner / 5.2% ABV / Eldersburg MD	4 / 8 / 21
2. COMMONWEALTH : MODERN S’MOREFARE Stout / 7.5% ABV / Fairfax, VA	4 / 8 / 21	12. LIQUIDITY ALEWORKS: BONUS PAY Hazy IPA / 6.8% ABV / Mount Airy, MD	4 / 8 / 21
3. BLACK FLAG: LIGHT American Lager / 4.2% ABV / Columbia, MD	3 / 7 / 19	13. LONE OAK: SANDBAR New England Tropical Hazy IPA / 7% ABV / Olney, MD	4 / 8 / 21
4. ALLAGASH : WHITE Witbier / 5.2% ABV / Portland, ME	4 / 8 / 21	14. BOLD ROCK HARD CIDER: APPLE Virginia Apple / 4.7% ABV / Nellysford, VA	3 / 7 / 19
5. BROOKEVILLE : MEXICAN HOT CHOCOLATE Cream Ale / 5.7% ABV / Brookeville, MD	4 / 8 / 21	15. PEABODY HEIGHTS: MR. TRASH WHEEL Session IPA / 4.5% ABV / Baltimore, MD	3 / 7 / 19
6. FORWARD BREWING : BOAT DAY Kolsch / 4.8% ABV / Annapolis, MD	3 / 7 / 19	16. DEVIL'S BACKBONE: JUICY MAGIC American "Juicy" IPA / 7% ABV / Roseland, VA	4 / 8 / 21
7. CHECKERSPOT : 395 RYE Rye Lager / 5.4% ABV / Baltimore, MD	4 / 8 / 21	17. RAR BREWING: NANTICOKE NECTAR American IPA / 7.4% ABV / Cambridge, MD	4 / 8 / 21
8. SOUTH COUNTY : DARK THREAD Chocolate Oat Porter / 6.8% ABV / Fawn Grove, PA	3 / 7 / 19	18. NEPENTHE BREWING: CRYOMANCER West Coast IPA / 5.5% ABV / Baltimore, MD	3 / 7 / 19
9. JAILBREAK: CRABTOWN CLASSIC Vienna Lager / 5.5% ABV / Laurel, MD	3 / 7 / 19	19. OTHER HALF: ALL CITRA EVERYTHING Hazy Imperial DIPA / 8.5% ABV / Washington DC	5 / 9* / 34
10. TROEGS: GRAFFITI HIGHWAY Juicy Hazy IPA / 6% ABV / Hershey, PA	3 / 7 / 19	20. GUINNESS : STOUT Irish Stout / 4.2% ABV / Saint James' Gate, Leinster	*12 oz DRAFT 4 / 8* / 21 *20 oz DRAFT

BOTTLES & CANS

BUD LIGHT 5	MILLER LITE 5	MODELO ESPECIAL 7	ATHLETIC: RUN WILD 7 Non-Alcoholic IPA
MICHELOB ULTRA 5.5	COORS LIGHT 5	STATESIDE : SURFSIDE 8 Tea or ½ Tea ½ Lemonade	HEINEKEN 0.0% 7 Non-Alcoholic Lager

RED WINE	WINE FLIGHTS - 3 Wines - 3oz Pours	16	WHITE WINE & SPARKLING
	6oz / 9oz / Btl		6oz / 9oz / Btl
HOUSE RED	8 / 12 / 30	HOUSE WHITE	8 / 12 / 30
MON FRERE Pinot Noir - Sonoma Coast, California	10 / 14 / 35	BANFI SAN ANGELO Pinot Grigio - Tuscany, Italy	10 / 14 / 35
ERATH Pinot Noir - Willamette Valley, Oregon	13 / 18 / 45	BONTERRA Chardonnay - Medocino County, California	10 / 14 / 35
JOSH CELLARS Cabernet Sauvignon - California	12 / 17 / 42	YEALANDS Sauvignon Blanc - Marlborough, New Zealand	10 / 14 / 35
BONANZA Cabernet Sauvignon - California	14 / 20 / 49	MASCHIO PROSECCO Sparkling Wine - Veneto, Italy	9 / 13 / 32
		BIELER ROSE Rose - Provence, France	13 / 17 / 45

TAKE ANY OF OUR SPECIALTY COCKTAILS TO GO FOR THE PRICE LISTED +\$11 Makes Approximately 3 Drinks. Just Add Ice.	WE HAVE CANNED BEERS TO GO AVAILABLE CHECK OUT OUR SELECTION IN PERSON
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HAPPY HOUR : MON - FRI 3PM - 6PM

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