

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, Root Beer BBQ 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

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 - gfm

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

SIDE BARRINGTON SALAD 6 - gfm

DAILY VEGETABLE 5 - gf

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

BOOTLEGGER'S BUZZ 12

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

SWEET REBELLION 11

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

HUSH MONEY MARTINI 11

Scotty's Vodka, Grind Espresso Liqueur, Vanilla Simple, Cold Brew

FRESH SQUEEZED CRUSH 10

Orange, Grapefruit, or Maryland

DARK AND STORMY 11

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

KENTUCKY MULE 11

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

WINTER SANGRIA 13

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

APEROL SPRITZ 12

Prosecco, Aperol, Club Soda, Orange Peel

THAT SPICY MARG 13

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

BOTTLES & CANS

BUD LIGHT 5

MILLER LITE 5

MODELO ESPECIAL 7

ATHLETIC: RUN WILD 7

MICHELOB ULTRA 5.5

COORS LIGHT 5

STATESIDE : SURFSIDE 8

Non-Alcoholic IPA

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

10 / 14 / 35

BANFI SAN ANGELO

10 / 14 / 35

Pinot Noir - Sonoma Coast, California

Pinot Grigio - Tuscany, Italy

ERATH

13 / 18 / 45

BONTERRA

10 / 14 / 35

Pinot Noir - Willamette Valley, Oregon

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

Rose - Provence, France

DESSERT

BANANA CREAM PIE CANNOLIS 10

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

COOKIE SKILLET 9

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

HAPPY HOUR : MON - FRI 3PM - 6PM

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