

SMALL PLATES

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

FRIED DEVEILED 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 – gf
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

DAILY VEGETABLE 5 – gf

SIDE BARRINGTON SALAD 6 – gfm

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

Scotty’s 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

WINTER 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 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 *12 oz DRAFT
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	4 / 8* / 21 *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

Tea or ½ Tea ½ Lemonade

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

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