

## SMALL PLATES

### CRISPY CALAMARI 18 - gfm

Crispy Calamari, Romesco Sauce, Cherry Peppers, Whipped Ricotta

### 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 Soppresata, Parmesan, Habanero Honey

### BACON JALAPEÑO POPPER 15

Red Sauce, Mozzarella Blend, Bacon, Cream Cheese, Pickled Jalapeño, Smoked Tomato Ranch

### BARRINGTON BLANCO 16

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

### 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

### NUMBER 7 18

Cheese Sauce, Ground Beef, Tomato, Caramelized Onions, Dill Pickles, Special Sauce, Crispy Potato Strings

### BUFFALO CHICKEN 17

Garlic Cream, Mozzarella Blend, Grilled Chicken, Buffalo Dip, Red Onion, Blue Cheese, Smoked Tomato Ranch Drizzle

### 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 Soppresata, Tomato, Corn, Red Onion, Mushroom, Roasted Red Pepper, Banana Pepper, Basil, Arugula, Pickled Jalapeño, Ground Beef, Caramelized Onions, Dill Pickles  
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 Angus Beef, Shredded Lettuce, Tomato, Red Onion, Dill Pickles, Palmyra Cheddar, Special Sauce, Brioche  
- Sub Beyond Patty +2

### SMOKE BURGER 19 - gfm

Grilled 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 15 - gfm

Potato Chip Crusted Chicken Thigh, House-Made Pimento Cheese, Habanero Honey Drizzle, Southern Style Slaw, Dill Pickles, Brioche  
- Sub Grilled Chicken +2  
- Toss in Buffalo or Habanero Honey +1

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

### ROASTED CHICKEN 22 - gfm

Roasted Chicken Leg Quarter, Smokey Blackberry BBQ, Honey Corn Bread Waffle, Deviled Egg Potato Salad, Daily Vegetable

### PAN SEARED SALMON 27 - gf

Wild Atlantic Salmon, Potato Corn and Crab Hash, Spring Pea Puree, Old Bay Honey Butter

### GARDEN RISOTTO 16 - gf

Arborio Rice, Brown Butter Cauliflower Puree, Roasted Mushroom, Spinach, Feta, Daily Vegetable

### STEAK FRITES 32 - gf

Grilled Hanger Steak, Melted Leek, Dijon Cream, Hand Cut Fries, Daily Vegetable

### CLAMS CASINO BUCATINI 22

Middleneck clams, Lardon, Spinach, Bucatini Pasta, White Clam Sauce, Oyster Cracker Crumble, Aged Parmesan

## SIDES

HAND CUT FRENCH FRIES 5 - gf DAILY VEGETABLE 5 - gf DEVILED EGG POTATO SALAD 6 - 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) FRIED SHRIMP 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

FOLLOW US :   @EatAtBarrington

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

**BOOTLEGGERS 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 12**  
Scotty's Vodka, Grind Espresso Liqueur, Vanilla Simple, Cold Brew

**FRESH SQUEEZED CRUSH 10**  
Orange, Grapefruit, or Maryland

**PRICKLY PEAR MARGARITA 13**  
Corazon Blanco Tequila, House-Made Sour, Triple Sec, Prickly Pear Puree, Salt Rim, Dehydrated Lime

**APERITIVO SPRITZ 12**  
Peychaud's Aperitivo, Prosecco, Club Soda, Orange Peel

**MARRIOTTSTVILLE MULE 11**  
Wheatley Vodka, Fresh Lime Juice, Ginger Beer, Dehydrated Lime

**SPRING SANGRIA 13**  
Bacardi Rum, Peach Puree, Fresh Squeezed Orange Juice, Pineapple Juice, Prosecco, Dehydrated Orange

**SPARKLING COSMO 11**  
Deep Eddy Lemon Vodka, Fresh Lime Juice, Triple Sec, Cranberry, Prosecco, Dehydrated Lime Wheel

**THAT SPICY MARG 13**  
Corazon Reposado Tequila, House-Made Sour, Triple Sec, Muddled Jalapeno, Tajin Rim, Dehydrated Lime

**THE MANHATTAN 13**  
Bulleit Rye, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

**THE 21<sup>ST</sup> AMENDMENT 13**  
Old Forester 100 Bourbon, Ancho Chili Liqueur, Fresh Lemon Juice, Honey Habanero, Mango Puree, Dehydrated Lemon

## MOCKTAILS & SOFT BEVERAGES

**ICED VANILLA COLD BREW 7**  
Cold Brew, Vanilla Simple, Half and Half, Whipped Cream, Pocky Cookie

**WATERMELON JALAPENO MOCKARITA 9**  
Watermelon Puree, Jalapeno, Fresh Lime & Orange, Agave, Club Soda, Tajin Rim, Dehydrated Lime Wheel

**BLUEBERRY MOCKJITO 8**  
Blueberry Puree, Fresh Lemon Juice, Mint, Club Soda

COCA-COLA PRODUCTS, LEMONADE, & BREWED UNSWEET TEA 3

SARATOGA STILL & SPARKLING WATER (750ml) 7

## DRAFT LIST

BEER FLIGHTS - 4 Beers - 5oz Pours 12

	5oz/16oz/64oz		5oz/16oz/64oz
1. <b>BLACK FLAG: K KAPOWSKI</b> Amber / 4.8% ABV / Columbia, MD	3 / 7 / 19	11. <b>1623 BREWING: PILSNER</b> German Pilsner / 5.2% ABV / Eldersburg MD	4 / 8 / 21
2. <b>LIQUIDITY : LEVERAGE</b> Tangerine Wheat Ale / 5.5% ABV / Mount Airy, MD	4 / 8 / 21	12. <b>LIQUIDITY ALEWORKS: BONUS PAY</b> Hazy IPA / 6.8% ABV / Mount Airy, MD	4 / 8 / 21
3. <b>BLACK FLAG: LIGHT</b> American Lager / 4.2% ABV / Columbia, MD	3 / 7 / 19	13. <b>LONE OAK: SANDBAR</b> New England Tropical Hazy IPA / 7% ABV / Olney, MD	4 / 8 / 21
4. <b>ALLAGASH : WHITE</b> Witbier / 5.2% ABV / Portland, ME	4 / 8 / 21	14. <b>BOLD ROCK HARD CIDER: APPLE</b> Virginia Apple / 4.7% ABV / Nellysford, VA	3 / 7 / 19
5. <b>BROOKEVILLE : ORIOLE</b> Blonde Ale / 4.5% ABV / Brookeville, MD	4 / 8 / 21	15. <b>SILVER BRANCH : CLOUD NINE</b> Hefeweizen / 5% ABV / Silver Spring, MD	3 / 7 / 19
6. <b>FORWARD BREWING : BOAT DAY</b> Kolsch / 4.8% ABV / Annapolis, MD	3 / 7 / 19	16. <b>DEVIL'S BACKBONE: JUICY MAGIC</b> American "Juicy" IPA / 7% ABV / Roseland, VA	4 / 8 / 21
7. <b>COMMONWEALTH : PINEAPPLE KOOKS</b> Creamsicle Ale / 6.5% ABV / Fairfax, VA	4 / 8 / 21	17. <b>RAR BREWING: NANTICOKE NECTAR</b> American IPA / 7.4% ABV / Cambridge, MD	4 / 8 / 21
8. <b>SOUTH COUNTY : FAKIE</b> Pale Ale / 5% ABV / Fawn Grove, PA	3 / 7 / 19	18. <b>NEPENTHE BREWING: CRYOMANCER</b> West Coast IPA / 5.5% ABV / Baltimore, MD	3 / 7 / 19
9. <b>JAILBREAK: CRABTOWN CLASSIC</b> Vienna Lager / 5.5% ABV / Laurel, MD	3 / 7 / 19	19. <b>OTHER HALF: ALL CITRA EVERYTHING</b> Hazy Imperial DIPA / 8.5% ABV / Washington DC	5 / 9* / 34 *12 oz DRAFT
10. <b>TROEGS: GRAFFITI HIGHWAY</b> Juicy Hazy IPA / 6% ABV / Hershey, PA	3 / 7 / 19	20. <b>GUINNESS : STOUT</b> Irish Stout / 4.2% ABV / Saint James' Gate, Leinster	4 / 8* / 21 *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

HEINEKEN 0.0% 7

Tea or 1/2 Tea 1/2 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
BONANZA Cabernet Sauvignon - California	10 / 14 / 35	YEALANDS Sauvignon Blanc - Marlborough, New Zealand	10 / 14 / 35
JOSH CELLARS Cabernet Sauvignon - California	12 / 17 / 42	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

HAPPY HOUR : MON - FRI 3PM - 6PM

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