

SMALL PLATES

CRISPY CALAMARI 18 – gfm
Crispy Calamari, Romesco Sauce, Cherry Peppers, Whipped Ricotta

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, Bistro Steak +22

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

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 Soppressata, 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

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

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

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, Bistro Steak +20

ROASTED PORK CHOP 24 – gfm
Frenched Duroc Pork Chop, 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 Bistro 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 (Under 13) **CHEESE PIZZA – 7** **PEPPERONI PIZZA – 8** **CHICKEN QUESADILLA w/FRIES – 9** **CHEESEBURGER w/FRIES – 9**
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

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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	MARRIOTTSTVILLE MULE 11 Wheatley Vodka, Fresh Lime Juice, Ginger Beer, Dehydrated Lime
BOOTLEGGER’S BUZZ 12 Tinkerman’s Gin, Fresh Lemon Juice, Honey Syrup, Orange Bitters, Lemon Peel	SPRING SANGRIA 13 Bacardi Rum, Peach Puree, Fresh Squeezed Orange Juice, Pineapple Juice, Prosecco, Dehydrated Orange
SWEET REBELLION 11 Wheatley Vodka, Fresh Lemon Juice, Strawberry Puree, Agave, Club Soda, Dehydrated Lemon	SPARKLING COSMO 11 Deep Eddy Lemon Vodka, Fresh Lime Juice, Triple Sec, Cranberry, Prosecco, Dehydrated Lime Wheel
HUSH MONEY MARTINI 12 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 MANHATTAN 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	THE 21ST AMENDMENT 13 Old Forester 100 Bourbon, Ancho Chili Liqueur, Fresh Lemon Juice, Honey Habanero, Mango Puree, Dehydrated Lemon
APERITIVO SPRITZ 12 Peychaud’s Aperitivo, Prosecco, Club Soda, Orange Peel	

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. 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. LIQUIDITY : LEVERAGE Tangerine Wheat Ale / 5.5% ABV / Mount Airy, MD		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 : ORIOLE Blonde Ale / 4.5% ABV / Brookeville, MD		4 / 8 / 21	15. SILVER BRANCH : CLOUD NINE Hefeweizen / 5% ABV / Silver Spring, MD	3 / 7 / 19
6. FORWARD BREWING : BOAT DAY Kolsch / 4.8% ABV / Annapolis, MD		3 / 7 / 19	16. PORT CITY : OPTIMAL WIT Belgian-Style Witbier / 4.9% ABV / Alexandria, VA	4 / 8 / 21
7. COMMONWEALTH : PINEAPPLE KOOKS Creamsicle Ale / 6.5% ABV / Fairfax, VA		4 / 8 / 21	17. RAR BREWING: NANTICOKE NECTAR American IPA / 7.4% ABV / Cambridge, MD	4 / 8 / 21
8. SOUTH COUNTY : FAKIE Pale Ale / 5% 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
BONANZA Cabernet Sauvignon - California	10 / 14 / 35	YEALANDS Sauvignon Blanc - Marlborough, New Zealand	10 / 14 / 35
JOSH CELLARS Cabernet Sauvignon - California	12 / 17 / 42	LUNETTA PROSECCO Sparkling Wine - Veneto, Italy	9 / 13 / 32
		BIELER ROSE Rose - Provence, France	13 / 17 / 45

DESSERT

BANANA CREAM PIE CANNOLIS 10 Roasted Banana Cream Filling, Whipped Cream, Dolce de Leche, Nilla Wafer	COOKIE SKILLET 9 Warm Chocolate Chip Cookie, Chocolate Syrup, Cookies and Cream Ice Cream	FLOURLESS CHOCOLATE TORTE 9 - gf Flourless Chocolate Torte, Raspberry, Luxardo Syrup, Whipped Cream
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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