



BARNHILL'S

CAFE - BAR - GRILLE

202 S Central Ave, Flagler Beach, FL 32136

Breakfast

8-11

Barnhill's Story

Ted and Marge Barnhill were high school sweethearts in Nashville and have been married for 55 years. After attending the University of Michigan, Ted was a professor at George Washington University in Washington D.C. They've had the good fortune to travel broadly, experiencing many upscale center-city restaurants around the world known for providing delicious cuisine and elevated service in an inviting atmosphere. For more than 75 years they also have enjoyed visiting family in Flagler Beach and now live and work here. This year, with those restaurants of distinction in mind, the Barnhills opened the 195-seat Barnhill's Café – Bar – Grill in a lovely new building at 202 S. Central Avenue.

The Barnhills are very happy to have partnered with Chef Ariel Berrios, who has over 30 years' experience in the restaurant industry. Many patrons recognize Chef Ariel from the Columbia restaurant in Saint Augustine. Chef Ariel brings exceptional knowledge and skill to create beautiful, delicious and healthily breakfast, lunch and dinner menus filled with traditional and authentic international cuisine.

Please review/follow us on Google, Facebook and Instagram.



For information on booking private parties and special events on our ocean view upper deck, visit Barnhills.com or email ted@barnhills.com



Coca-Cola Products - 3
 Coca-Cola
 Diet Coke
 Coke Zero
 Cherry Coke
 Sprite
 Fanta Orange
 Powerade
 Minute Maid Lemonade

Drinks

Other Drinks

Sweet Tea - 3
 Unsweet Tea - 3
 Bottled Water - 3
 Sparkling Water - 4
 Apple Juice - 3
 Orange Juice - 3
 Milk - 3
 Chocolate Milk - 3



Coffee and Tea

Coffee - Tea

Drip Coffee - 4
 Latte - 5
 Cappuccino - 4
 Hot Tea Varieties - 4

Specialty Drinks

Latte - 5
 Cappuccino - 4
 Flat White - 5
 Americano - 5
 Kidoccino - No Caffeine - 3
 Flavored Lattes - 6

Flavors for Lattes

- Bourbon Caramel
- Blueberry
- Butterscotch
- Cane Sugar
- Caramel
- Cinnamon
- Dark Chocolate
- White Chocolate
- Vanilla
- French Vanilla
- Hazelnut
- Lavender
- Peppermint
- Pumpkin Spice
- Raspberry
- Shortbread
- Salted Caramel
- Strawberry

Sugar Free Options

- Caramel
- Hazelnut
- Lavender
- Peppermint
- Raspberry
- Vanilla



Breakfast 21+
 Barnhill's Mimosa - 8
 Barnhill's Bloody Mary - 12

Drink Responsibly
 21+

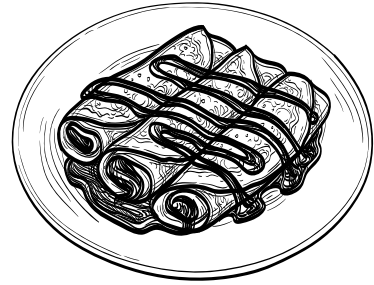
Call a ride if you need. Ask your bartender for more information.



SWEET

- Cinnamon Apple - 15
 - Cinnamon and Nutmeg Apple Slices with Brown Sugar Butter, Salted Caramel.
- Chocolate “Cannoli Style” - 16
 - Chocolate Whipped Mascarpone Cheese, Chocolate Chips, Triple Chocolate, Pretzel Confetti, Powdered Sugar.
- Mixed Berry - 15
 - A Mix of Fresh Berries, Honey Laced Vanilla Yogurt, Topped with House Roasted Granola.
- Lemon Sweet - 10
 - Freshly Squeezed Lemon Juice, Sugar, Sprinkled Lemon Zest.
- Bananas Foster - 16
 - Sliced Bananas, Brown Sugar, Butter, Banana Liquor, Cinnamon, Vanilla Ice Cream, Topped with Whipped Cream and Caramel.
- Nutella and Strawberry - 14
 - Nutella, Sliced Strawberries, Powdered Sugar, Chocolate Sauce, Topped with Whipped Cream.

Crêpes



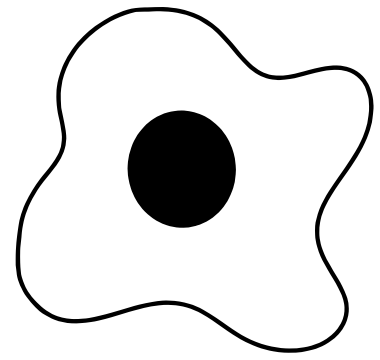
SAVORY

- Vegetable - 15
 - Mixed Peppers, Onions, Ripe Avocado, with Cherry Tomatoes, Roasted Vegetable Coulis, Topped with Mojo Onions and Cilantro.
- Ham, Egg, and Cheese - 15
 - Black Forrest Ham, Smoked Gouda Fondue, and Fresh Cherry Tomatoes. Topped with a Sunny Side Egg and Scallions.
- Lox Crepe - 17
 - Smoked Salmon, Dill Lime Cream Cheese, Diced Red Onions, Sliced Cherry Tomatoes, Thinly Sliced Cucumbers, Dill, Capers, Extra Virgin Oil.
- Turkey Club - 16
 - Turkey, Bacon, Chopped Romaine Lettuce, Tomato, Peach Chutney, Mozzarella Cheese, Horseradish Aioli.
- Chicken and Mushroom - 17
 - Grilled Chicken, Mushrooms, Shallots, Spinach, Mozzarella, Gouda Fondue, Shaved Parmesan Cheese.
- Chorizo Egg and Cheese - 16
 - Spicy Crumbled Chorizo, Jack Cheddar Cheese, Jalapeños, Pico, Culantro Aioli, Cilantro Micro Greens.



Breakfast

- French Toast Style House Muffins (Blueberry or Cinnamon Apple) - 15
 - Vanilla Maple Syrup, Chantilly Cream, and Berries. Home Fries.
- Maryland Style Crab Benedict - 18
 - Split House English Muffin 4 oz Crab cake, Poached Eggs, Hollandaise, Chesapeake Seasoning. Home Fries.
- Classic American Benedict - 15
 - Split House English Muffin, Shaved Ham, Poached Eggs, Hollandaise, Smoked Paprika. Home Fries
- Spicy Bowl - 14
 - House Blended Chorizo, Hash Browns, Cheddar Jalapeño, House Pico, Scrambled Eggs, Cheddar Jack Cheese and Cilantro.
- Meat Lovers Bowl - 15
 - Sausage, Hash Browns. Ham, and Bacon with Eggs. Topped with smoked Gouda Fondue, Scallions.
- Avocado Toast - 14
 - Avocado smashed onto thick multi-grained toast. Topped with garlic tomato confit, poached egg, cilantro, micro greens and balsamic glaze.
- Big Ole Buttermilk Pancake - 8
 - Our House made Pancakes. Have it with butter and vanilla syrup. Add chocolate chips, berry medley, sprinkles or whipped cream for \$1 each.
- Corned Beef Hash Cakes - 14
 - House made Corned Beef, Sweet Plantains, Green Onions, Grain Mustard, Poached Eggs, Mustard Honey Glaze.
- Classic Croissant Sandwich - 11
 - Three Egg Omelet, Swiss Cheese and Scallions on Buttered Croissant. Home Fries.
- New York Style Breakfast Sandwich - 13
 - Ham, Bacon, and Sausage, with Omelet style Eggs, and Shredded Cheddar. Home Fries.
- Barnhill's Breakfast - 14
 - Two Eggs, Bacon and Sausage, Hash browns and Toast.



Build Your Own Three Egg Omelete

Choose any three fillings from the list below for \$15. Served with a side of Home Fries. Each additional filling \$2 each.

<u>Cheeses:</u>	<u>Proteins:</u>	<u>Veggies:</u>
American	Sausage	Red Onions
Jacked Cheddar	Chorizo	Bell Peppers
Swiss	Ham	Jalapeño
Feta Cheese	Bacon	Tomato
Gouda	Tofu	Spinach
		Mushroom

Breakfast Sides and Add-Ons

\$4 Each
Home Fries
Bacon
Sausage
2 Eggs
2 slices of toast
Fruit Cup
Sliced Tomatoes with Balsamic Glaze