



BARNHILL'S

CAFE - BAR - GRILLE

202 S Central Ave, Flagler Beach, FL 32136

Lunch

11-5

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



Drink Responsibly

21+

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

Bar and Drinks

Specialty Drinks

- Flagler Margarita - 12
 - Blanco Tequila, House Sweet and Sour, Lime.
- Classic Mojito - 10
 - Fresh Mint, Lime, Silver Rum, Simple Syrup, Club Soda
- Moscow Mule - 8
 - Vodka, Ginger Beer, Fresh Lime and Mint Garnish.
- Barnhill's Mimosa - 8
 - 5oz Champagne with Orange Juice
- Beachy Sangria - 8
 - White or Red Wine, Fruit Liquor, Fresh Fruit, Brandy
- Barnhill's Bloody Mary - 12
 - Stoli Vodka, Bloody Mary Mix, Celery, Pickle, Green Olive, Lemon.



Coca-Cola Products - 3

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

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

Wine

Red

6oz/Bottle

Tribute Cabernet	10/35
Imagery Pinot Nior	14/49
Mairena Malbec	13/46
Chateau Jeantieu Blend	13/46
Uno Malbec	10/35
Ferrari-Carano Merlot	15/52
Hess Maverick Cabernet	15/52
Belle Gloss, Pinot Nior	/60

White

6oz/Bottle

Seasun Chardonnay	10/35
J Vineyards Pinot Grigio	11/39
Kim Crawford Sauvignon Blanc	12/42
Paul Barn Riesling	16/56
A To Z Riesling	13/46
Mez Corona Moscata	9/28
Stags Leap Chardonnay	/79

Sparkling

Bottle

Josh Preseco	34.
Champagne Ma Rose	100

Beer

Domestics

- Budlight - 5
- Budweiser -5
- Michelob Ultra - 5
- Coors Light - 5
- Yuengling - 5
- Beach Hippy IPA - 6
- Blue Moon - 6

Imports

- Corona - 5
- Heineken - 6
- Jai Alai - 6
- Modelo - 6
- Especial - 6
- Seltzer/Cider
- High Noon - 6
- Angry Crisp Apple - 6

Non Alcoholic

- Becks - 4
- Heineken Zero - 5



Specialty Drinks

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

Coffee - Tea

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

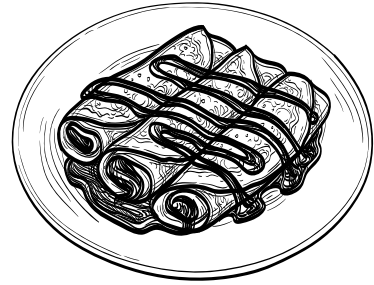
Flavors for Lattes

- | | | |
|-------------------|------------------|---------------------------|
| • Bourbon Caramel | • French Vanilla | <u>Sugar Free Options</u> |
| • Blueberry | • Hazelnut | • Caramel |
| • Butterscotch | • Lavender | • Hazelnut |
| • Cane Sugar | • Peppermint | • Lavender |
| • Caramel | • Pumpkin Spice | • Peppermint |
| • Cinnamon | • Raspberry | • Raspberry |
| • Dark Chocolate | • Shortbread | • Vanilla |
| • White Chocolate | • Salted Caramel | |
| • Vanilla | • Strawberry | |

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 Crêpe - 17
 - Smoked Salmon, Dill Lime Cream Cheese, Diced Red Onions, Sliced Cherry Tomatoes, Thinly Sliced Cucumbers, Dill, Capers, Extra Virgin Olive 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.



Lunch Starters

- Soup of the Day: Bowl, 8 or Cup, 5
- Tostones Cups - 13
 - Stuffed with Picadillo, Pico, Feta Cheese, and Culantro Aioli.
- Loaded Potato Petals - 14
 - Potato Petals with Smoked Gouda Fondue, shaved Jalapeño, Tomatoes, Chopped Bacon, Scallions, Shredded Cheddar and Sour Cream. Add Chorizo 2.
- Street Corn Croquettes - 12
 - Roasted Corn, Onions, Jalapeno, Cream Cheese, Feta Cheese, Jack Cheddar, Sour Cream, Egg's, Panko.
- Salada De Burrata - 13
 - Tomato and Burrata Cheese, Extra Virgin Olive Oil, Basil, Ciabatta Toast Points, Balsamic Glaze, Garlic.
- Pincho's (Grilled Chicken Kabos) - 14
 - Diced Marinated Chicken Breast, Garlic, Onions, Culantro, Guava BBQ Sauce.

Salad Entrees

- Jumbo Crab Cake Salad - 4oz, 19 or 8oz, 32
 - Jumbo Lump Crab Cake over Arugula and Shaved Red Cabbage, Carrots with Lemon, Vinaigrette and Remoulade.
- Cobb Salad - 18
 - Cobb Salad, Cherry Tomatoes, Bacon, Red Onion, Crumbled Blue Cheese, Dates. Blue Cheese Dressing and Balsamic Glaze. 6oz Diced Chicken.
- Summer Salad - 15
 - Mixed Greens, Cucumber, Red onions, Mixed Berries, Granny Smith Apples, Goat Cheese, Candied Pecans, Lemon vinaigrette.
- Salada De Burrata - 13
 - Tomato and Burrata Cheese, Extra Virgin Olive Oil, Basil, Cuban Toast Points, Balsamic Glaze, Garlic.
- House Made Chicken Salad - 16
 - House Chicken Salad over a Bed of Tomatoes, Arugula, Cucumbers, Pickled Red Onions, and Avocado. With Lemon Shallot Vinaigrette

Lunch Sandwiches

- Comes with one side: Fries, Garlic Mashed Potatoes, Petite Salad, Yellow Rice, Sweet Plantains, Chef's Vegetable Medley.
- Chicken Salad Croissant - 16
 - Creamy Roasted Chicken Salad with Lettuce, Tomatoes, Onions, and Pickles.
 - Flagler's Smash Burger - 16
 - Two 4oz Patties Cooked on a bed of Butter and Shaved Onions. With American Cheese, Lettuce, Tomatoes and Pickles. All in between a Soft Brioche Bun with House Sauce. Add Bacon 2
 - Maryland Style Crab Cake Sandwich - 19
 - Chesapeake Style 4 oz Jumbo Lump Crab Cake, Lettuce, Tomatoes, Onions on a Brioche Bun with Remoulade.
 - Corned Beef on Rye - 17
 - Shaved Corned Beef, Swiss Cheese. Topped with Pickled Cabbage and Thousand Island.

Entrees

- Filet Mignon
 - Prime Center Cut - 63
 - Angus Superior - 38
 - 7 oz Filet cooked on a char grill to your liking. Served with Garlic Mashed Potatoes.
- Arroz Con Pollo - 17
 - Boneless Chicken with Diced Onions, Peppers, White Wine, Jasmine Rice, and Bay Leaves. Garnished with Avocados, Onions, Cherry Tomatoes and Cilantro.
- Tuscan Chicken Pasta - 18
 - Grilled Chicken, Artichoke Hearts, Garlic, Spinach, White Wine, Heavy Cream, Parmesan Cheese, Rigatoni Pasta, Sun Dried Tomatoes.
- Barnhill's Cod - 20
 - Fresh Cod Fillet, Shallots, Peas, Corn Kernels, Garbanzo Beans and Spanish Paprika.
- Grilled Salmon - 20
 - 7oz Grilled Salmon with a Mustard Honey Glaze, Chef's Vegetable Mix and Yellow Rice.

Vegetarian

- Black Bean Sweet Potato Bowl - GF - 15
 - Black Beans, Sweet Potatoes, Corn, Tomato, Peppers, Culantro, Lime, Mojo Red Onions, Spinach, Chipotle Sauce, Culantro Aioli, Avocado and White Rice.
- Tofu Curry Bowl - GF - 15
 - Marinated Tofu with Garlic, Soy Sauce, Ginger and Green Onions. Sautéed in Bell Peppers with Onions, Mushrooms, Curry Spices Tomatoes, Coconut Milk. Served on top of White Rice.