

## Appetizers

### Potato Skins • \$10.95

GF potato skin loaded with a blend of cheeses, topped with bacon and served with sour cream

### Baked Artichoke Hearts • \$9.95

Artichoke hearts (prepared gluten free) baked in garlic butter and topped with cheddar cheese

### Loaded Chili Nachos • \$10.95

A pile of gluten free nacho chips covered with chili and cheese, garnished with lettuce, tomato, jalapeño peppers, black olives, onions and served with a side of salsa and sour cream

### Chicken Tenders • \$10.95

Fresh chicken tenderloins hand breaded in our special gluten free rice coating, deep fried in a specially designated fryer and served with sweet & sour or honey mustard sauce

### Buffalo Tenders • \$10.95

Fresh chicken tenderloins hand breaded in our special gluten free rice coating, deep fried in a specially designated fryer and tossed in our own special hot sauce and served with carrot sticks, celery and bleu cheese dip



## Soups & Salads

### Barn Burning Chili

The name says it all!

Cup: \$3.50 Bowl \$4.50

### New England Clam Chowder

Homemade with fresh clams and diced potatoes

Cup: \$3.95 Bowl: \$4.95

### Tuscany Salad • \$9.95

over mixed greens with roasted red peppers, fresh mozzarella cheese, tomatoes, cucumbers & artichoke hearts drizzled with a roasted garlic balsamic dressing

### Garden Salad

A medley of greens, tomatoes, cucumbers, green peppers, red onion and black olives

Small: \$3.00 Large: \$5.95

### Chef's Salad • \$9.95

Our large garden salad topped with gluten free ham, turkey, cheese and tuna

### Barn Cobb Salad • \$8.95

A large salad with cheese, bacon, black olives & hard-boiled egg

DOES YOUR SALAD NEED SOME PROTEIN?



Add one of the following for an additional charge!



Chicken  
(grilled or fried)  
\$4.00



Grilled  
Steak Tips  
\$10.00



Grilled  
Shrimp  
\$9.00

GF dressings and dipping sauces: Italian, Raspberry Vinaigrette, Parmesan Peppercorn, Balsamic Vinaigrette, Buttermilk Ranch, Bleu Cheese, Thousand Island, French, Honey Dijon Mustard and Sweet & Sour Sauce

## Sandwiches

### ★ Roast Beef Sandwich • \$10.95

Roast beef, romaine lettuce, tomatoes, American cheese and a spicy horseradish sauce placed on an Udi's gluten free bun

### ★ ½ lb. Barn Burger • \$11.95

Fresh beef ground daily served with your choice of toppings on an Udi's gluten free bun

### Corned Beef Reuben • \$10.95

Corned beef with sauerkraut & thousand island dressing on an Udi's gluten free bun

### All-American Chicken Sandwich • \$11.95

Grilled chicken breast topped with American cheese, bacon, lettuce & tomato on an Udi's gluten free bun

### Buffalo Chicken Sandwich • \$11.95

Breast of chicken hand breaded in our special gluten free rice coating, deep fried in a specially designated fryer, tossed in a spicy buffalo sauce, with lettuce, tomato, bleu cheese on an Udi's gluten free bun

### Turkey Club Sandwich • \$10.95

Turkey, bacon, lettuce, tomato, mayonnaise on an Udi's gluten free bun

### Ham & Cheese Sandwich • \$9.95

Ham, Swiss cheese, bacon, lettuce, tomatoes and mayonnaise on an Udi's gluten free bun

### Fried Haddock Sandwich • \$12.95

Fresh North Atlantic haddock hand breaded in our special gluten free corn meal coating, deep fried in a specially designated fryer & topped with American cheese on an Udi's gluten free bun with lettuce and tomato

### Lobster Roll • \$17.95

½ lb. Lobster Meat, Lettuce, Mayonnaise on an Udi's gluten free bun served with Pub Fries & Cole Slaw

★ Some of these menu items may be served raw or undercooked, however, consuming raw or undercooked meats, poultry, or seafood may increase the risk of foodborne illness. Thorough cooking of such foods reduces the risk of illness. ★

## Main Entrées

### ★ Marinated Steak Tips • \$18.95

Marinated in our own secret gluten free marinade and served with choice of baked potato, mashed potato or pub fries

### Chicken Finger Basket • \$12.95

Chicken tenderloins hand breaded in our special gluten free rice coating, deep fried in a specially designated fryer, and served with choice of sweet & sour or honey dijon sauce for dipping and served with pub fries

### Chicken Parmesan • \$15.95

Breast of chicken hand breaded in our special gluten free rice coating, deep fried in a specially designated fryer, topped with sauce and mozzarella cheese and served over gluten free penne pasta

### Veal Parmesan • \$17.95

Tender Veal hand breaded in our special gluten free corn meal coating, deep fried in a specially designated fryer, topped with sauce and mozzarella cheese and served over gluten free penne pasta

### Grilled Lemon Pepper Chicken • \$11.95

A grilled breast of chicken with a gluten free lemon pepper marinade, served with choice of baked potato, mashed potato or pub fries

### Grilled Lemon Pepper Haddock • \$14.95

A grilled haddock filet with a gluten free lemon pepper marinade, served with choice of baked potato, mashed potato or pub fries

### Fish 'n Chips • \$13.95

Fresh North Atlantic haddock pieces hand breaded in our special gluten free corn meal coating, deep fried in a specially designated fryer and served in a basket with pub fries and cole slaw

### Haddock (Broiled or Fried) • \$14.95

Fresh North Atlantic haddock served broiled or hand-breaded in our special gluten free corn meal coating and deep fried in a specially designated fryer and served in a basket with pub fries and cole slaw

### Fried Shrimp • \$14.95

Hand breaded in our special gluten free corn meal coating, deep fried in a specially designated fryer served with choice of cocktail sauce or tartar sauce for dipping, pub fries and cole slaw

★ **Some of these menu items may be served raw or undercooked, however, consuming raw or undercooked meats, poultry, or seafood may increase the risk of foodborne illness. Thorough cooking of such foods reduces the risk of illness.** ★

## Desserts

### Vanilla Ice Cream • \$1.75

topped with choice of chocolate sauce or strawberries with whipped cream

### Brownie Sundae • \$4.95

Vanilla ice cream, hot fudge and whipped cream over a warm gluten free chocolate fudge brownie

## Beer

### Redbridge • \$3.95

Anheuser-Busch's gluten free beer made from sorghum, a safe grain for those allergic to wheat or gluten

### Omission Pale Ale • \$4.75

### Angry Orchard Cider • \$4.75

Please be sure to notify our waitstaff of your gluten free needs to ensure your safe dining experience. All fried gluten free items are fried in a specially designated fryer to avoid cross contamination. Food is handled with clean utensils and prepared away from gluten containing items. The Barn Pub & Grille's owners have almost 15 years of personal experience dealing with gluten intolerance and would like to assure you we will handle your gluten free needs with special care. Thank you and enjoy your gluten free dining!