

SALADS

Baby Spinach Salad 10

*gorgonzola, shaved fennel, dried apricots
candied pecans, balsamic vinaigrette*

Local Mixed Greens 9

*cucumbers, tomatoes, red onions, radishes
shaved beets, champagne vinaigrette*

Heirloom Kumato Tomatoes 13

*house-made mozzarella, watercress,
pesto, white balsamic dressing*

Classic Caesar 9

hearts of romaine, grana padano cheese, croutons

Beet Salad 11

*baby arugula, poached seckle pears, goat cheese,
wildflower honey, candied hazelnuts*

Iceberg Wedge 13

fried oysters, applewood bacon, maytag blue cheese

APPETIZERS

Crispy Spring Roll 13

*chinese barbecued pork, red cabbage-apple slaw,
coconut-peanut dipping sauce*

Steamed PEI Mussels 13

cilantro aioli crouton, lemongrass-coconut broth

Nonna Meatballs 10

tomato sauce, ricotta cheese, fresh basil

Tuna Tartar 15

*avocado mousse, shaved cucumbers, soy ginger cure,
raspberries sauce, wasabi micro greens*

Grilled Calamari Steak 12

tomatoes, garlic, lemon basil sauce

Sautéed Tiger Shrimp 15

garlic sherry chili broth

Grilled Octopus 14

*lima beans, garlic confit, lemon juice,
oregano, pancetta*

Bourbon Chicken Wings 10

maytag blue cheese dip, pickled vegetables

St. Louis Pork Ribs 15

napa cabbage-apple slaw

FLAT BREAD

Basil Pesto Pizza 14

*beefsteak tomatoes, house-made mozzarella,
parmigiano reggiano*

White Clam 15

garlic, oregano, parmigiano reggiano

Black Mission Fig 15

*bucheron goat cheese, prosciutto di parma,
arugula, fig vinegar*

moderne
barn

Featured on *Bon Appétit* Magazine March 2012

Snooze Pineapple Upside-down Pancakes 12

cinnamon rum butter, vermont maple syrup

Stuffed French Toast 13

chocolate hazelnut, caramelized bananas, lemon butter, toasted almonds

House Made Ricotta Blintzes 11

blueberry ginger compote

Mediterranean Omelet 13

prosciutto di parma, spinach, baby artichokes, fresh mozzarella, potato hash

Bagel & Lox 14

*petite bagel, house smoked salmon, poached eggs,
spinach, dill cream sauce, local mixed greens*

Biscuits & "Ribs" 15

short rib ragu, buttermilk biscuits, spinach, poached eggs, béarnaise sauce

The Westchester 13

*breakfast sausage, applewood bacon, scrambled egg,
seven grain toast, oven dried tomatoes*

Hungover Piggie 14

*sausage stuffed pork loin wrapped in bacon,
bell peppers, onion, provolone polenta, sunnyside eggs up*

Vegetarian Frittata 11

*yukon gold potatoes, mushrooms medley, broccoli rabe,
tarragon goat cheese, local mixed greens*

House Made Granola 10

Greek yogurt, fresh fruit, honey

PASTA

Seafood Risotto 20

mussels, clams, shrimp, calamari, tomato

Rigatoni alla Bolognese 18

traditional ground beef, veal, pork ragu

Bucatini All' Amatriciana 17

house cured guanciale, caramelized onions, pecorino romano cheese, tomato sauce

Barn Salad

*black ceci beans, chick peas, black olives,
orange segments, cucumbers, pistachios, eggs, blue cheese*

Grilled Chicken 17

Atlantic Salmon 19

Tiger Shrimp 20

Hanger Steak 20

BRUNCH

SANDWICHES

Vegetable Panini 12

*house-made focaccia, grilled eggplant, portobello mushrooms
roasted red pepper, spinach, pesto, mozzarella cheese*

Grilled Tomato Panini 11

serrano aioli, brie, basil, walnut-raisin bread

Roast Beef Croissant 15

amish cheddar, béarnaise, fried egg

Blackened Salmon Burger 13

ponzu aioli, sprouts, red onion, tomato, sesame brioche

Smoked Turkey Club 13

*seven grain whole wheat, avocado, mayonnaise,
lettuce, onion, tomato, bacon*

Grilled Fish Tacos 16

soft tacos, pico de gallo, chipotle aioli, avocado

Wagyu Beef Hot Dog 12

*pretzel bun, smoked gouda cheese
sauerkraut, spicy brown mustard*

Prime Barn Burger 14

*prime chuck ground beef, bacon, gruyere cheese
caramelized onions, lettuce, tomato, pickles*

LAND & SEA

Roasted "Free Bird" Chicken 23

*baby carrots, fingerling potatoes, cauliflower,
brussel sprouts, sunchoke, natural sauce*

Veal Milanese 16

baby artichoke, arugula, fingerling potatoes, parmesan cheese

Lobster Cobb Salad 28

romaine, blue cheese, bacon, tomato, pickles, avocado, egg

Grilled Portabella Burger 13

*brioche bun, swiss cheese, caramelized onions,
sauté button mushrooms, black truffle aioli,*

SIDES 7

Breakfast Sausage

Applewood Bacon

Roasted Seasonal Vegetables

Rosemary Sea Salt Fries

Macaroni & Cheese

Beer Batter Onion Rings

Garlic Chili Broccoli Rabe

Brussels Sprout & Dried Cranberries

It's our philosophy that local and seasonal ingredients
create the best dishes.

For this reason, we choose local products
whenever they are available.

Moderne Barn proudly supports local farms.

If you have a food allergy, please speak to the owner, manager, chef, or your server

20 % gratuity will be added to parties of 8 or more

Executive Chef Ethan Kostbar