

House-Made Soups

Chicago-Style Chili \$4.00/\$6.00
Beef and bean chili topped with Cheddar cheese, green onions and crispy tortilla strips

French Onion Au Gratin \$4.00/\$6.00
Loaded with sherry and sweet onions and baked with seasoned croutons, Swiss and Parmesan cheese

New England Clam Chowder \$3.00/\$6.00
A creamy soup brimming with clams and diced potatoes

Salads

Dressings: balsamic vinaigrette, blue cheese, cider vinaigrette, ranch, citrus vinaigrette, herb vinaigrette, honey Dijon

Add To Any Salad:
Grilled chicken: \$2.00 Grilled salmon: \$6.00

The Wedge Salad \$9.95
Hearts of romaine with applewood-smoked bacon, cherry tomatoes, red onions, hard-boiled eggs, parsley, croutons and house-made blue cheese dressing

Mediterranean Salad \$9.95
Crisp romaine lettuce with grape tomatoes, cucumbers, red onions, kalamata olives, roasted red peppers, feta cheese and herb vinaigrette

Buffalo Chicken Salad \$9.95
Romaine lettuce with spicy grilled or breaded chicken breast strips, red cabbage, diced tomatoes, corn, cilantro and house-made blue cheese dressing

Chopped Salad \$11.25
Grilled chicken breast, hearts of romaine, tomatoes, green and red onions, red cabbage, bacon and crumbled blue cheese tossed in citrus vinaigrette and topped with crispy tortilla strips

Garbage Salad \$11.25
Romaine lettuce with mozzarella cheese, salami, tomatoes, red onions, peppers, mushrooms and herb vinaigrette

Harvest Salad \$9.00
Spinach, sliced apples, dried cranberries, grape tomatoes, crumbled blue cheese, candied walnuts and cider vinaigrette

Caesar Salad \$9.00
Crisp romaine, grape tomatoes, shaved Parmesan and croutons in creamy Caesar dressing

House Salad \$6.00
Romaine lettuce, red onions, grape tomatoes and cucumbers

Appetizers

Mozzarella Sticks \$7.00
Hand-breaded mozzarella sticks served with Tuscan-style marinara sauce

Loaded Potato Skins \$7.00
Crispy Idaho potatoes stuffed with bacon, Cheddar cheese and green onions. Served with ranch dressing and sour cream

Breaded Calamari \$10.00
Tender and flavorful fried calamari served with marinara sauce and lemon wedges

Spicy Pan-Seared Ahi Tuna \$10.00
Seared black peppercorn-and-sesame seed-crusting ahi tuna with spicy plum-wasabi sauce

Mini Tenderloin Sandwiches \$10.00
Tender, sliced tenderloin and caramelized onions served on mini pretzel rolls. Served with a side of horseradish sauce

Mini Burgers \$8.00
Bite-sized gourmet burgers

Barleycorn Onion Rings \$7.00
Crispy beer-battered onion rings with barbeque sauce

Buffalo-Style Wings \$8.00
Jumbo wings tossed in our spicy Buffalo sauce and served with celery sticks and blue cheese dressing

Classic Nachos \$7.00
Crispy tortilla chips topped with our Chicago-style chili, Cheddar cheese, sliced jalapenos, fresh salsa and sour cream

Roasted Vegetable Quesadilla \$8.00
A grilled flour tortilla stuffed with Cheddar, mozzarella, marinated zucchini, yellow squash, onions, red peppers, spinach and corn. Served with fresh salsa and sour cream

Grilled Chicken & Cheese Quesadilla \$9.00
Grilled flour tortilla stuffed with grilled chicken, Cheddar, mozzarella and sautéed onions. Served with fresh salsa and sour cream

Boneless Chicken Strips \$7.00
A basket of hand-breaded chicken breast strips tossed with spicy Buffalo, chipotle-BBQ, sweet-and-sour Tabasco or ancho chile-honey sauce

BBQ Pulled Pork Minis \$8.00
Tender braised pork, caramelized onions, tangy BBQ sauce, coleslaw and beer-battered pickles served on mini onion rolls

Hot Ham & Cheese Minis \$8.00
Thinly sliced ham, aged Swiss cheese, sliced tomatoes and tangy honey-mustard served on mini pretzel rolls

Sandwiches

Served with choice of french fries, seven-pepper fries, hand-cut cottage fries, steamed vegetables or a side salad (coleslaw available upon request).

Grilled Cheese **\$5.00**
Choice of white, wheat or dark rye bread

Philly Steak & Cheese **\$9.00**
Thinly sliced roast beef, sautéed onions, green and red peppers with melted mozzarella cheese served on French bread

Roasted Turkey Wrap **\$8.00**
Oven-roasted turkey breast wrapped in a spinach tortilla with crisp romaine lettuce, sliced apples, chopped tomatoes, Swiss cheese and cranberry mayo

Rib-Eye Steak **\$10.00**
A seasoned 8-ounce rib-eye steak served on rustic French bread with horseradish sauce

Pulled Pork **\$9.50**
Slow-braised pork, caramelized onions, tangy BBQ sauce, beer-battered pickles and coleslaw served on an onion roll

The Barleycorn Grill **\$8.00**
Oven-roasted turkey breast, Canadian bacon, sliced tomatoes, caramelized onions and Swiss cheese served on dark rye with a side of tangy grill sauce

Grilled Chicken **\$8.00**
Marinated grilled chicken breast topped with lettuce, tomatoes, onions and mayo

Louisiana Chicken **\$9.00**
Breaded or grilled chicken breast tossed in our spicy Buffalo sauce, topped with melted mozzarella cheese

Chicken Bacon Ranch Panini **\$9.00**
Grilled chicken breast with applewood-smoked bacon, Swiss cheese, sliced tomatoes, corn, romaine lettuce and ranch dressing on rustic French bread

Fish Tacos **\$8.00**
Flour tortillas stuffed with crispy beer-battered cod and jalapeno-cilantro slaw. Served with fresh salsa and sour cream

Salad Wrap **\$7.00**
Choose one of our delicious salads wrapped in a spinach tortilla.
Add french fries \$1.00

Thin-Crust Pizza

Freshly baked 14-inch pizza topped with house-made marinara sauce and mozzarella cheese **\$10.00**

Build-Your-Own (50¢ each topping): pepperoni, sausage, bacon, spinach, mushrooms, onions, green peppers, tomatoes, broccoli, jalapenos, olives

John Barleycorn's Famous

Gourmet Burgers **\$8.00**

Our custom-made half-pound burgers are grilled to order and served on a sesame seed bun with lettuce, tomatoes and onions. Served with choice of french fries, seven-pepper fries, hand-cut cottage fries, steamed vegetables or a side salad (coleslaw available upon request).

Build-Your-Own (50¢ each topping): blue, Cheddar, American, Swiss, bacon, chopped olives, sautéed mushrooms, caramelized onions, sliced jalapenos

Bacon, Cheddar & Mushroom **\$10.00**

Bacon, sharp Cheddar cheese and sautéed mushrooms

The Blue Vidalia **\$11.00**

Cave-aged blue cheese and caramelized Vidalia onions

Fried Egg **\$9.00**

Topped with a farm-fresh fried egg

Hickory **\$12.00**

House-made BBQ sauce, bacon, sharp Cheddar cheese and onion straws

House Favorites

Chicago-Style Baby Back Ribs **\$12.95**

A full rack of hickory-smoked, slow-roasted baby back ribs brushed with house-made hickory-BBQ sauce. Served with fries, coleslaw and a house salad

Fish & Chips **\$8.00**

Beer-battered cod with cottage fries, tartar sauce, malt vinegar and lemons

Chicken Fajitas **\$10.00**

Tender chicken breast sautéed with bell peppers, onions, tomatoes and spices. Served with flour tortillas, lettuce, sour cream and Spanish rice

Angel Hair Pasta **\$9.00**

Tossed with arrabbiata, bolognese, pesto or traditional marinara sauce

Salmon Siciliano **\$12.00**

Grilled Atlantic salmon with a pesto cream sauce over angel hair pasta

Italian Sausage Pasta **\$10.00**

Grilled Italian sausage with fire-roasted red peppers, roasted zucchini and squash in a tomato cream sauce over bowtie pasta

Rib Tips **\$8.00**

Juicy rib tips in house-made hickory-BBQ sauce, served with fries and coleslaw

18% gratuity will be added for parties of 6 or more

