

## House-Made Soups

### **Chicago-Style Chili** \$4/\$6

Beef and bean chili topped with Cheddar cheese, green onions and crispy tortilla strips

### **French Onion Au Gratin** \$4/\$6

Loaded with sherry and sweet onions and baked with seasoned croutons, Swiss and Parmesan cheese

### **New England Clam Chowder** \$3/\$6

A creamy soup brimming with clams and diced potatoes

## Salads

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

### **Buffalo Chicken** \$10

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

### **Chopped** \$11

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** \$11

Romaine lettuce with mozzarella cheese, salami, tomatoes, red onions, peppers, mushrooms and herb vinaigrette

### **Harvest** \$9

Spinach, sliced apples, dried cranberries, grape tomatoes, crumbled blue cheese, candied walnuts and cider vinaigrette.

### **Caesar** \$9

Crisp romaine, grape tomatoes, shaved Parmesan and croutons in creamy Caesar dressing

### **Add chicken** \$2

### **House** \$6

Romaine lettuce, red onions, grape tomatoes and cucumbers

### **Add chicken** \$2

## Appetizers

**Mozzarella Sticks** \$7  
Hand-breaded mozzarella sticks served with Tuscan-style marinara sauce

### **Loaded Potato Skins** \$7

Crispy Idaho potatoes stuffed with bacon, Cheddar cheese and green onions. Served with sour cream

### **Mini Corn Dogs** \$8

Mini hotdogs coated in cornbread batter, served with french fries

### **Breaded Calamari** \$10

Tender and flavorful fried calamari served with marinara sauce and lemon wedges

### **Spicy Pan-Seared Ahi Tuna** \$10

Seared black peppercorn-and-sesame seed-crusting ahi tuna with spicy plum-wasabi sauce

### **Mini Tenderloin Sandwiches** \$10

Tender, sliced tenderloin with caramelized onions on mini pretzel rolls. Served with a side of horseradish sauce

### **Mini Burgers** \$8

Bite-sized gourmet burgers on mini buns

### **Barleycorn Onion Rings** \$7

Crispy beer-battered onion rings with barbeque sauce

### **Buffalo-Style Wings** \$8

Jumbo wings tossed in spicy Buffalo sauce and served with celery sticks and blue cheese dressing.

### **Classic Nachos** \$7

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

### **Roasted Vegetable Quesadilla** \$8

A grilled flour tortilla stuffed with pepper Jack cheese, zucchini, yellow squash, onions, red peppers, spinach and corn. Served with fresh salsa and sour cream

### **Grilled Chicken & Cheese Quesadilla** \$9

A grilled flour tortilla stuffed with grilled chicken, pepper Jack cheese, sautéed onions and tomatoes. Served with fresh salsa and sour cream

### **Boneless Chicken Strips** \$7

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

Tender braised pork, caramelized onions, tangy BBQ sauce, coleslaw and beer-battered pickles on mini onion rolls

### **Hot Ham & Cheese Minis** \$8

Thinly sliced ham, aged Swiss cheese, sliced tomatoes and tangy honey-mustard on mini pretzel rolls

### **Chips & Salsa** \$4

Freshly fried tortilla chips with fresh salsa

## House Favorites

**Baby Back Ribs** **\$13**  
A full rack of hickory-smoked, slow-roasted baby back ribs brushed with house-made hickory-BBQ sauce. Served with fries and a house salad

**Fish & Chips** **\$8**  
Beer-battered cod with cottage fries, tartar sauce, malt vinegar and lemons

**Chicken Fajitas** **\$8**  
Tender chicken breast sautéed with bell peppers, onions, tomatoes and spices. Served with flour tortillas, lettuce, sour cream and Spanish rice

**Rib Tips** **\$8**  
Juicy rib tips in house-made hickory-BBQ sauce, served with fries and coleslaw

## Sandwiches

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

**Philly Steak & Cheese** **\$9**  
Thinly sliced roast beef, sautéed onions, green and red peppers with melted mozzarella cheese served on French bread

**Roasted Turkey Wrap** **\$8**  
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**  
A seasoned 8-ounce rib-eye steak served on rustic French bread with horseradish sauce

**Grilled Chicken** **\$8**  
Marinated grilled chicken breast topped with lettuce, tomatoes, onions and mayo

**The Barleycorn Grill** **\$8**  
Oven-roasted turkey breast, Canadian bacon, sliced tomatoes, caramelized onions and Swiss cheese on dark rye with a side of tangy grill sauce

**Louisiana Chicken** **\$9**  
Breaded or grilled chicken breast tossed in our spicy Buffalo sauce and topped with melted mozzarella cheese

**Chicken Bacon Ranch Panini** **\$9**  
Grilled chicken breast with applewood-smoked bacon, Swiss cheese, sliced tomatoes, corn, romaine lettuce and ranch dressing on rustic French bread

**Fish Tacos** **\$8**  
Crispy beer-battered cod and jalapeno-cilantro slaw, served in flour tortillas with fresh salsa and sour cream on the side

**Salad Wrap**  
Get any salad wrapped in a spinach tortilla **\$7**  
Add french fries **\$1**

## John Barleycorn's Famous Gourmet Burgers

**\$8**  
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**

\$1 each: Blue, Cheddar, American, Swiss, bacon  
50¢ each: chopped olives, sautéed mushrooms, caramelized onions, sliced jalapenos

**Bacon, Cheddar & Mushroom** **\$10**  
Bacon, sharp Cheddar cheese and sautéed mushrooms

**The Blue Vidalia** **\$11**  
Cave-aged blue cheese and caramelized Vidalia onions

**Fried Egg & Cheese** **\$9**  
Topped with a farm-fresh fried egg and choice of cheese

**Hickory** **\$12**  
House-made BBQ sauce, bacon, sharp Cheddar cheese and onion straws

## Draft Beers

Amstel Light \$6  
Blue Moon \$6  
Bud Light \$5  
Bud Light Golden Wheat \$5  
Coors Light \$5  
Fat Tire \$6  
Goose Island 312 \$6  
Goose Island Seasonal \$6  
Guinness \$6  
Miller Lite \$5  
Peroni \$6  
Sam Adams \$6  
Sam Adams Seasonal \$6  
Shock Top Belgian White \$6  
Sierra Nevada \$6  
Stella Artois \$6

## Bottled Beers

Amstel Light \$6  
Blue Moon \$6  
Bud Light 16oz. aluminum \$6  
Coors Light \$5  
Heineken \$6  
O'Doul's (N/A) \$5  
Sam Adams \$6  
Sol \$6