

## Brunch

### Barn8 Pimento Plate (v)\*

*Pimento Cheese, Chow Chow, House Pickles, Focaccia Crisps*

11

### Benedictine Toast

*Cucumber, Cream Cheese, Mint, Housemade Challah, Groce Family  
Farm Bacon Jam, Poached Woodland Farm Egg*

14

### Strawberry Walnut Salad (v/gf)\*\*

*Black Peppercorn Pickled Strawberries, Candied Walnuts,  
Mixed Greens, Orange Basil Vinaigrette, Parmigiano*

13

### Shrimp & Grits (gf)

*Cornmeal Fried Shrimp, Wiesenberger Mills White Grits,  
Creamy Creole Gravy*

22

### Biscuit & Gravy

*Housemade Biscuit, Woodland Farm Pork Sausage Gravy, Sunny Egg*

12

### Farmer's Plate

*Two Eggs, Home Fries, Housemade Biscuit, Barn8 Bacon,  
Butter and Seasonal Jam*

18

### Bison Meatloaf Sliders

*Woodland Farm Bison Meatloaf, Barn8 Milk Buns,  
House BBQ Tater Chips*

22

### Tuna Salad Sandwich\*

*Housemade Challah, Soft Egg, House BBQ Tater Chips*

13

### Turmeric-Pickled Deviled Eggs

*Curry, Toasted Coconut, Tobiko*

12

## Sweets

### Cinnamon Roll (v)

*Bourbon Cream Cheese Icing, Fudge Frosting, Pecan Praline*

8

### Berries & Cream French Toast (v)

*Macerated Strawberries, Sweetened Whipped Farmer's Cheese,  
Walnut Syrup*

17

### Candied Apples (v/gf)

*Cinnamon, Nutmeg, Brown Sugar*

4

## A La Carte

### Housemade Biscuit (v)

*Beurremont Fleur de Sel*

4

### Housemade Bacon or Sausage (gf)

*Woodland Farm Pork*

5

### Housemade Sausage Gravy

*Woodland Farm Sausage*

6

### Home Fries (gf/vv)

*Fingerling Potatoes & Maldon Sea Salt*

5

### Grits (gf/v)

*Creamy Wiesenberger Grits*

4

## Cocktails

### House Michelada

*Housemade Spicy Tomato Mix, Lime Juice, Coors Banquet, Salt Rim*

12

### House Old Fashioned

*Old Forester 100, Foraged Hickory Syrup, Orange & Angostura Bitters*

12

### Pretty Little Thing

*Wheatley Vodka, Barn8 Limoncello, Hibiscus, Cava*

12

### Cowgirl Coffee

*Rittenhouse Rye, Spiced Coconut Cream, Walnut Syrup*

12

### She's A Snack

*Hermitage Farm Spicy Pepper Vodka, Housemade Bloody Mary Mix,  
House Ferments, House Pickles,  
Spiced Salt Rim*

15

*\*Vegetarian / \*\* Gluten-free Option Available*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



*Barn8 proudly features local farm partners:*

*Groce Family Farm  
Eastward Farm Gardens  
Woodland Farm  
Pavel's Garden  
Froncosa Farms  
Anson Mills  
Weisenberger Mill  
3D Valley Farm  
Field Day Family Farm  
Kenny's Farmhouse Cheese  
Bakar Family Farm  
Sun Beet Farm  
Valley Spirit Farm  
Earthwave Farm  
Our Home Place Meat  
Parker's Patch  
Facing West Farm  
Happy Jack Pumpkin & Produce  
Jackson Produce  
Garey Farms  
Ashbourne Farm  
Barr Farms*

*Executive Chef* **Alison Settle** | *Chef de Cuisine* **AuCo Lai** | *Sous Chef* **Lorelei Biggerstaff**

We and our Kitchen Team thank you for dining with us.

Barn8Restaurant.com | @Barn8Restaurant | Hours Dinner: Wed. - Sat: 5p - 10p | Brunch: Sun. 10a - 4p

*A service charge of 20% will be automatically added for parties of eight or more.*

\$2 Split Plate Fee