

## Small Plates

- Grilled Carrots (gf)  
*Barn8 BBQ Rub, Dill Labna,  
Candied Walnuts, Massaman Curry Oil, Herbs*  
14
- Spring Salad (v/gf)  
*Local Lettuces, Radishes, Peas, Asparagus, Herb Vinaigrette,  
Parmigiana*  
14
- Burrata\*\* (v)  
*Pickled Strawberries & Baby Beets, KY Colonel Mint, White Shoyu,  
Banyuls Vinegar, AuCo's Chili Crisp, Herbs*  
15
- Creamy Borlotti Soup Beans (gf)  
*Grass Corp Smoked Ham Hock, Crispy Benton Ham,  
Green Tomato Chow Chow, Cornbread Crumbs*  
13
- Royal Red Shrimp Cocktail (gf)  
*Yuzu Cocktail Sauce*  
15
- Seared Diver Scallops (gf)  
*Housemade Fresno Sriracha, Whisman's Backyard Honey,  
Broadbent Bacon Lardons*  
20
- Fried Mushrooms & Black Garlic Miso Mayo (v)  
*AuCo's Pinto Bean Miso, Moroccan Olives*  
13
- Half Dozen Oysters (gf)  
*Miyagi Oysters, Hermitage Farm Violet Mignonette,  
Ramp Caviar, Chili Oil*  
21

## Entrees

- Guajillo-Ginger Roasted Whole Trout (gf)  
*Herbed Coconut, Arugula, Pickled Red Onion*  
31
- Braised Greens Pappardelle  
*Benton's Country Ham, Sorghum Potlikker Demi,  
Cornbread Crumbs, Parmigiana*  
29
- Roast Groce Family Chicken\*\*  
*Jeweled Cous Cous, Pistachios, Pavel's Green Garlic,  
Roast Chicken Demi-Glace*  
25
- Shrimp & Grits (gf) (Limited)  
*Cheesy Weisenberger Mill Grits, Cajun Gravy, Sweet Peppers*  
29
- Pimento Cheese Risotto (gf/v)  
*Pimento Tuile, Ramp Oil, Paprika Oil*  
23
- Smoked Groce Family Farm Turkey Leg (gf)  
*Alabama White Sauce, Benton's Country Ham,  
Pickled Sundried Tomatoes, Housemade Bacon Jam, Braised Greens*  
25
- Grilled Local Ribeye (gf)  
*Dauphinoise Potatoes, Roasted Mushrooms,  
Ramp Butter, Bleu Cheese*  
50
- Mint Crusted Lamb Chops (gf)  
*Mujaddara, Labna, Rootbound Arugula Tabbouli,  
Sumac Orange Vinaigrette*  
50

## Sides

- Beans & Greens (gf/vv)  
*Pinto Beans, Shallot, Barn8 Radishes, Herb Vinaigrette*  
7
- Grilled Spring Veg\*\* (v)  
*Picquillo Walnut Romesco, Cured Egg Yolk, Garlic Bread Crumbs*  
8
- Smoked Trout Asparagus (gf)  
*Poached Asparagus, Smoked Trout Spread, Tobiko Toux*  
13
- Sorghum Cornbread (gf)  
*Anson Mills Sweet Cornmeal & Beurremont Fleur de Sel*  
15 / Basket of Six  
3 / piece

*\*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:*

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

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