

Small Plates

- WINGS (8pcs)** 20
BBQ, Dry Rub, buffalo, chipotle honey or thai chili served with ranch or bleu cheese (GF option)
- COCCOLI** 16
Doughnut balls, prosciutto, fontina cheese, truffle honey
- MEATBALLS CLASSICO** 15
Blend of black angus beef special blend of seasonings browned and finished in our tomato sauce
Served with shaved parmigiana
- CALAMARI FRITTO** 14
Marinara sauce, spicy aioli
- CHEESE PLATE** 15
St Agur blue cheese, Ile de France Brie, Port Salut soft cheese, Cracked pepper crackers (Carr's), Grapes
- GOAT CHEESE BRUSCHETTA** 12
Whipped goat cheese, tomatoes, capers, red onions
- JALAPEÑO BACON DEVILED EGGS*** 10
Bacon, jalapeño slices (GF option)
- ROASTED CHICKEN EGGROLLS** 15
Filled with corn & black beans, wrapped in cheddar cheese with avocado dipping sauce

Mac & Cheese (CAVATAPPI PASTA)

- GRAND-PÈRE MAC** 15
Swiss cheese, tomato sauce, fresh herbs, bread crumbs
Served with sliced baguette
- HERB MAC & CHEESE** 12
Creamy cheese sauce, fresh herbs, breadcrumbs
(Add truffle oil for \$1)
- BUFFALO MAC** 14
Buffalo grilled chicken, buffalo sauce, bleu cheese crumbles, creamy cavatappi
- CHEDDAR BROCCOLINI** 14
Grilled chicken, broccolini, creamy cavatappi
- LOBSTER MAC** 18
Butter poached lobster, creamy cavatappi
- CRAB MAC & CHEESE** 18
Jumbo lump crab, creamy cavatappi

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Soups & Salads

- LOBSTER BISQUE** 18
Crème fraiche, parsley
 - FRENCH ONION SOUP** 10
Brûléed swiss and mozzarella
Can be served with a baguette or without (GF)
 - CHICKEN TORTILLA SOUP** 14
Braised chicken, corn, beans, crunchy tortilla bites in a tomato base, jalapeños, avocado, cilantro
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- SALADS**
ADD CHICKEN +6 / STEAK* +9 / SALMON +8 / SHRIMP +8
- TRADITIONAL CAESAR** 17
Hearts of romaine, croutons, parmesan dressing topped with Reggiano parmesan (GF option)
 - FIELD GREENS SALAD** 15
Baby greens, balsamic marinade cherry tomatoes, cucumbers, red onions, julienne carrots, jack & cheddar cheese, red wine vinaigrette (GF, V)
 - WALDORF STEAK SALAD** 25
Grilled filet tips, blue cheese crumbs, walnuts, pears, dried cranberries, field greens & parmesan pepper dressing (GF)
 - SOUTHWEST CHICKEN SALAD** 18
Avocado, corn, black beans, Pico de Gallo, mixed greens, jack & cheddar, buttermilk, herb & BBQ sauce (GF)
 - BABY GEM WEDGE** 17
Baby gem lettuce, roasted tomato, smoked bacon, red onion, gorgonzola, ranch dressing (GF)

* These items may be cooked to temperature. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk or foodborne illness.

(GF) = Gluten Free (V) = Vegetarian

Allergy Notice: Please be advised our fried foods are not cooked in peanut oil. 20% Gratuity added to parties of 5 or more. No Exceptions.



BARLEY MAC

Sandwiches SERVED WITH FRIES

BARLEY MAC TACOS (3) 13, 16

Tacos, lettuce, pico de gallo
chicken (\$13), steak (\$16), shrimp (\$16)
or salmon (\$16)

BARLEY MAC SMASH BURGER 20

2 patties, melted cheddar, bacon jam,
pimiento cheese, lettuce, tomato,
boom-boom sauce, on a potato bun

BARLEY S'MAC & CHEESE BURGER 20

1 patty, melted cheddar, buffalo mac & cheese,
boom-boom sauce, on a potato bun

MEATBALL PARMIGIANA 15

Homemade meatballs, melted mozzarella
cheese, marinara, on an Italian hoagie roll

SLOW ROASTED PRIME DIP* 17

Thinly sliced prime rib, caramelized onions,
dijonnaise, au jus, Italian bread

GRILLED CHICKEN BURGER 18

grilled chicken breast, bacon, Swiss cheese,
sliced avocado, arugula, red onion, lettuce,
tomato, lemon aioli, on a potato bun.

BARLEY MACRIB 18

8 oz. braised short rib, BBQ chipotle glaze, pickled
shallots pickles, buttered and toasted hoagie roll

Wood Fired Pizza

MARGHERITA 18

Homemade mozzarella, fresh basil

ITALIAN MEATS* 20

Pepperoni, sausage, prosciutto, tomato sauce,
shredded mozzarella

BUFFALO ROASTED CHICKEN PIZZA 20

Buffalo—roasted chicken, mozzarella cheese,
light tomato sauce

TRUFFLE MUSHROOM 20

Roasted wild mushrooms, mozzarella,
white truffle cream sauce

VEGGIE PIZZA 18

Broccoli, mushrooms, peppers, onions, spinach,
mozzarella cheese, tomato sauce

GARLIC FLATBREAD PIZZA 17

Herb butter, garlic, imported parmesan cheese

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Entrées

PASTA BOLOGNESE 25

Hearty meat sauce, meatballs, tomato, spaghetti, Bolognese ricotta and fresh herbs

BOEUF BOURGUIGNON 30

Prime short rib, carrots, potatoes, mushrooms, onions, garlic, tomatoes in a red wine sauce, served over garlic mashed potatoes

BOLOGNESE LASAGNA 24

Layered pasta sheets, ricotta & mozzarella cheese, and our thick bolognese meat with bechamel and tomato sauce

SHRIMP AND GRITS 28

Creamy cheese grits, garlic poached shrimp, chorizo, peppers, white wine cream

ROASTED CHICKEN BREAST 28

Bourbon wild mushroom sauce, spinach, creamy potatoes

*PRIME STEAK & FRITES 30

8 oz. certified angus steak, baby green salad, bearnaise sauce

*JUMBO LUMP CRAB CAKE 25/40

Fries, coleslaw, tartar sauce, lemon (single/double)

CHIPOTLE-GLAZED GRILLED SALMON 30

Chipotle mash, cowboy caviar, lobster chile rellano

CLASSIC CHICKEN PARMIGIANA 27

Breaded and baked chicken breast, tomato sauce, mozzarella cheese, penne pasta (GF)

CAJUN PASTA 27

Cavatappi pasta, cheddar cheese, grilled chicken, shrimp, peppers, red onion, pickled jalapeño and Fresno peppers (GF)

*DINNER ONLY

12-HOUR SOUS VIDE SHORT RIB (GF) 32

Parmesan polenta, broccolini, crispy shallots, demi glaze

Kids' menu

MAC & CHEESE 7.99

CHEESE PIZZA 7.99

CHEESE BURGER 7.99

PEPPERONI PIZZA 7.99

PASTA 7.99

(Red and White Sauces)

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Sides

Mashed Potatoes	7
Sweet Potato Fries	7
Herb Mac & Cheese	12
Broccolini (GF)	10
Fries	8
Brussels Sprouts	10
Truffle Fries	9
Caesar Salad	6
Field Greens Salad	6
Polenta	7
Sautéed Spinach	7
Chipotle Mashed Potatoes	7

Dessert

Brownie à la mode	8
Crème Brûlée Cheesecake	8
Gelato	5-7
Key Lime Pie	8
Molten Chocolate Cake	8
Apple Cinammon Pie	9
Milk Shake (Vanilla / Oreo / Strawberry)	9

Beers (Bottles & Cans)

Bud Light	7
Budweiser	7
Corona Extra	8
Heavy Seas Loose Cannon Ipa	9
Heineken	7
Heineken 0.0 (Non-Alcoholic)	6
Michelob Ultra	7
Miller Lite	7
Modelo	8
Moosehead (canadian)	8
Stella Artois	8
Yuengling	7
High Noon	8
Truly	7
White Claw	7

Draft Beer List



Wine Menu

Reds

DIORA	14	56
2019 La Petite Grace Pinot Noir	6 oz	Btl
IMAGERY ESTATE WINERY	12	48
Pinot Noir	6 oz	Btl
UNSHACKLED	13	52
2021 Cabernet Sauvignon	6 oz	Btl
J. LOHR	13	52
Estates Los Osos Merlot	6 oz	Btl
ROUTESTOCK	16	64
Route 29 Cabernet Sauvignon	6 oz	Btl
FARM TO TABLE	11	44
Shiraz	6 oz	Btl

Whites

UNSHACKLED	14	56
2021 Cali Sauvignon Blanc	6 oz	Btl
STONELEIGH	12	48
Marlborough Sauvignon Blanc	6 oz	Btl
BLACK STALLION	13	52
Chardonnay	6 oz	Btl
RAEBURN	14	56
Sonoma County	6 oz	Btl
VINO	12	48
Evergreen Vyd Pinot Grigio	6 oz	Btl
CLOS DU BOIS	11	44
Pinot Grigio	6 oz	Btl

Rosé & Sparkling

BERNE	14	56
Côtes de Provence	6 oz	Btl
TORMARESCA	14	56
2021 Negroam Calfur Rosé	6 oz	Btl
J. ROGET 7	19	29
Brut American Champagne	6 oz / 750 / Mag	
RUFFINO	9	
Prosecco	6 oz	
RUFFINO	9	
Prosecco Rosé	6 oz	

Wine by the Bottle

ORIN SWIFT CELLARS		81
2021 Orin Swift Abstract Red Blend		
JERMANN		80
2022 Pinot Grigio		



BARLEY MAC