

Small Plates

Wings (8pcs)	20
BBQ, Dry Rub, buffalo, chipotle honey or Thai chili served with ranch or bleu cheese (ask for 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	
<i>Served with shaved Parmigiana</i>	
Calamari Fritto	15
Marinara sauce, spicy aioli	
Chef's Selection of Cheese	16
Three Different Cheeses, Crackers, 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	16
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, breadcrumbs <i>Served with sliced baguette</i>	
Herb Mac & Cheese	13
Creamy cheese sauce, fresh herbs, breadcrumbs <i>(Add truffle oil for \$1)</i>	
Buffalo Mac	14
Buffalo grilled chicken, buffalo sauce, bleu cheese crumbles, creamy cavatappi	
Cheddar Broccolini	14
Grilled chicken, broccolini, creamy cavatappi	
Lobster Mac	19
Butter poached lobster, creamy cavatappi	
Crab Mac & Cheese	18
Jumbo lump crab, creamy cavatappi	



 @BARLEYMACVA

Soups & Salads

ROTATING HOUSE MADE SOUP

French Onion Soup	11
Brûléed Swiss and mozzarella Can be served with a baguette or without (GF)	
ADD Protein	_____
Salmon Fillet 6 oz +12.95	
Grilled Shrimp +12	
Chicken +6.95	
Strip Loin STEAK* 8 oz +15	
Traditional Caesar	16
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	28
Grilled filet tips, blue cheese crumbs, walnuts, pears, dried cranberries, field greens & Parmesan pepper dressing (GF)	
Southwest Chicken Salad	19
Avocado, corn, black beans, Pico de Gallo, mixed greens, jack & cheddar, buttermilk, herb & BBQ sauce (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.



Sandwiches

SERVED WITH FRIES OR SIDE SALAD

Barley Mac Tacos (3)

Tacos, lettuce, pico de gallo

Chicken	13.95
Steak	17
Shrimp	17
Salmon	16

Barley Mac Smash Burger 21

2 patties, melted cheddar, bacon jam, pimiento cheese, lettuce, tomato, boom-boom sauce, on a potato bun
Add another patty +5

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

Crabcake Sandwich 26

Served with tomato, lettuce, and onion on a toasted bun. A fresh take on a classic favorite.

Wood Fired Pizza

Margherita 19

Homemade mozzarella, fresh basil

Italian Meats* 20.95

Pepperoni, sausage, prosciutto, tomato sauce, shredded mozzarella

Buffalo Roasted Chicken Pizza 21

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

Peperoni Pizza 20

A timeless favorite topped with savory ingredients and baked to perfection.

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Entrées

Pasta Bolognese 25

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

Boeuf Bourguignon 32

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 béchamel and tomato sauce

Shrimp And Grits 28

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

Herb Roasted Half Chicken 28

Bourbon wild mushroom sauce, spinach, creamy potatoes

*Prime Steak & Frites 32

8 oz. certified Angus Steak, baby green salad, Béarnaise Sauce

*Jumbo Lump Crab Cake 25 Single / 40 Double

Fries, coleslaw, tartar sauce, lemon

Chipotle-Glazed Grilled Salmon 30

Chipotle mash, Cowboy Caviar, jalapeno chile relleno

Classic Chicken Parmigiana 27

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

Cajun Pasta 29

Cavatappi pasta, cheddar cheese, grilled chicken, shrimp, peppers, red onion, pickled Jalapeño and Fresno Peppers

The Perfect T-Bone 16oz. 45

Served with mashed potato and grilled broccolini and herb butter

*DINNER ONLY

12-Hour Sous Vide Short Rib (GF) 34

Parmesan polenta, broccolini, crispy shallots, demi glaze

Kids' menu

Mac & Cheese 8.99

Cheese Pizza 8.99

Cheese Burger 8.99

Pepperoni Pizza 8.99

Pasta 8.99

(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
Truffle Fries	9
Caesar Salad	7
Field Greens Salad	7
Chipotle Mashed Potatoes	7

Dessert

Brownie à la mode	10
Crème Brûlée Cheesecake	9
Two Scoops of House Gelato	6
Chocolate Cake (GF)	11
Milkshake (Vanilla / Oreo / Strawberry)	9

Beers (Bottles & Cans)

Bud Light	Bottle	7
Budweiser	Bottle	7
Corona Extra	Bottle	8
Dogfish 60 Minute IPA	Bottle	9
Heineken	Bottle	7
Heineken 0.0	Bottle	6
Peroni 0.0	Bottle	6
Michelob Ultra	Bottle	7
Miller Lite	Bottle	7
Modelo	Bottle	8
Stella Artois	Bottle	8
Yuengling	Bottle	7
High Noon	Can	8
Surfside Vodka Tea	Can	8
Surfside Vodka Lemonade	Can	8

Draft Beer List



Wine Menu

RED WINE

		Glass	Bottle
IMAGERY	Pinot Noir	12	52
<i>California</i>			
ABSTRACT	Red Blend	n/a	100
BREAD & BUTTER	Pinot Noir	11	41
<i>California</i>			
AUKA	Malbec	10	44
14 HANDS	Merlot	10	37
CORBET CANYON	Merlot	9	n/a
<i>Napa Valley</i>			
CORBET CANYON	Cabernet Sauvignon	9	n/a
<i>Napa Valley</i>			
EPIFINIO RIVERA ERIAL	Tinto Fino	13	59

WHITE WINE

		Glass	Bottle
STONELEIGH	Sauvignon Blanc	13	49
<i>New Zealand</i>			
JERMANN	Pinot Grigio	18	69
<i>Italy</i>			
FRANCISCAN	Chardonnay	10	37
<i>Napa, Central Coast, California</i>			
CHATEAU LES ARROMANS	Bordeaux-style White Blend	11	42
<i>France</i>			
OVERSTONE	Sauvignon Blanc	10	37
<i>New Zealand</i>			
PRINCIPESSA GAVIA	White Blend	12	45
<i>Italy</i>			
VINO	Pinot Grigio	10	41
<i>Ancient Lakes, Columbia Valley, Washington</i>			
WHITEHAVEN	Sauvignon Blanc	16	59

ROSÉ & SPARKLING

		Glass	Bottle
J. ROGET BRUT CHAMPAGNE	Champagne	8	25
<i>American</i>			
RUFFINO PROSECCO	Sparkling	n/a	9
<i>Prosecco, Veneto, Italy</i>			
RUFFINO PROSECCO	Rosé	n/a	9
<i>Prosecco, Veneto, Italy</i>			
YES WAY ROSÉ	Rosé	11	41
<i>France</i>			



BARLEY MAC