



MENU



Starters & Shares

FRENCH ONION classic bowl of caramelized onions & hearty beef broth topped with a baked gruyere crouton and melted Swiss	7.95
NEW ENGLAND CLAM CHOWDER steamed little neck clams, thick cut bacon, potatoes & seasonal vegetables	7.95
GUINNESS BEEF CHILI beef, peppers, onions, beans, topped with scallions & melted cheddar	7.95
BRUSSELS & CHORIZO • GF charred brussels sprouts with chorizo, caramelized onions & shredded parmesan cheese	13.95
CRISPY CALAMARI salt & pepper crusted calamari served with marinara, chipotle aioli & lemon-caper aioli	14.95
NACHOS corn tortilla chips smothered with cheddar-jack cheese, shredded lettuce, jalapeños, sour cream, scallions, guacamole, pico de gallo & our Little Barn beef chili	16.95
QUESADILLA flour tortilla filled with chicken, sauteed peppers, onions & cheddar-jack cheese served with sour cream, pico de gallo, and guacamole	13.95
RUEBEN EGG ROLLS crispy corned beef egg roll, sauerkraut, Swiss cheese & Russian dressing dipping sauce	12.95
WINGS choice of sauces: Buffalo or Korean BBQ served with shaved carrots & celery with blue cheese dressing	13.95
LOBSTER MAC & CHEESE four cheese blend tossed with fresh lobster then covered with toasted bread crumbs	16.95
CRISPY VEGETARIAN SPRING ROLLS with Thai sweet chili dipping sauce, green cabbage, carrots, bean sprouts & water chestnuts	11.95
THAI CHICKEN LETTUCE CUPS baby bibb lettuce, chopped peanuts, hot chili sauce with a side of chipotle mayo	13.95
GENERAL TSO'S CAULIFLOWER tempura battered cauliflower tossed in General Tso's sauce topped with chopped peanuts, sesame seeds & micro cilantro	12.95

Tacos 3.95 EACH

TUNA: pan seared sesame tuna, grilled pineapple-jicama salsa & lemon wasabi aioli • GF

BEEF: char grilled filet tips, roasted pineapple, guacamole, pico di gallo & micro cilantro • GF

CHICKEN: marinated grilled chicken, pico de gallo, micro cilantro & chipotle mayo • GF

PORK: slow roasted pork, pickled red onions, cilantro & house made tomatillo salsa • GF

Sandwiches *served with coleslaw, pickle, a choice of french fries, sweet potato fries, or onion rings, tater tots (.75)*

CALIFORNIA CRISPY CHICKEN WRAP crispy chicken cutlet, avocado, lettuce, tomato, pepper-jack cheese & bacon with basil aioli in a spinach tortilla	15.95
GRILLED CITRUS SALMON-AVOCADO WRAP with dill crema, shaved cucumber, tomatoes & arugula in a spinach wrap	16.95
RUEBEN AND RACHEL thinly sliced corned beef & pastrami with sauerkraut, swiss cheese & Russian dressing on grilled marble rye.	16.95
CLASSIC BLT applewood smoked bacon, vine ripe tomatoes, iceberg lettuce & bacon infused mayo on thick country white toast	13.95
PHILLY CHEESE STEAK thinly sliced sirloin, caramelized onions & our house 4 cheese blend on grilled pressed baguette	16.95

Farm Fresh Salads

add ons: grilled chicken 5.95 - steak 8.95 - salmon 8.95 - pan seared sesame tuna 8.95

COBB • GF mixed greens, grilled chicken breast, chopped bacon, crumbled blue cheese, corn, tomato, avocado & hard boiled egg with our sherry-vanilla vinaigrette	16.95
BRUSSELS SPROUTS • GF shaved brussels sprouts tossed with toasted pumpkin seeds, granny smith apples & dried cranberries in a whole grain honey-mustard vinaigrette & shaved parmesan cheese	13.95
CHINESE CHOPPED CHICKEN grilled chicken breast tossed with romaine, iceberg, carrots, cucumbers, sprouts, red peppers, peanuts, fried wontons & house ginger vinaigrette	15.95
LITTLE BARN CHOPPED CAESAR baby romaine, grilled lemon, shaved parmesan, herbed brioche croutons & house made caesar dressing	13.95

Burgers ** certified black angus - served with coleslaw, pickle, a choice of french fries, sweet potato fries, or onion rings, tater tots (.75)*

ADD ON TO YOUR BURGER!

1.75 each (Guacamole, Bacon, Mushrooms or a Fried Egg cooked to your liking!)

LITTLE BARN BURGER grilled angus prime burger on a toasted brioche bun with caramelized onions, little barn special sauce, lettuce, tomato, pickles & American cheese	14.95
BACON EGG & CHEESE applewood smoked bacon, sunny side up egg & melted American cheese	16.95
SHROOMS 8oz. beef patty, sautéed portobello mushrooms, caramelized onions & Swiss cheese	15.95
VEGGIE black bean, vegetable & rice patty, roasted red peppers, sprouts, baby arugula & basil mayo	14.95
TURKEY BURGER char grilled turkey with bibb lettuce, avocado, red onion, cheddar-jack cheese & chipotle mayo on toasted brioche	14.95

Little Barn Favorites

CHATHAM FISH 'N' CHIPS crispy ale battered cod with fries, tartar sauce, house slaw & lemon wedges	19.95
LARGE FISH TACOS blackened mahi-mahi with arugula, avocado, pico de gallo & melted cheddar jack cheese with a side salad	18.95
LOBSTER CLUB chilled lobster salad piled high on grilled Texas toast with bacon, lettuce, tomato, onions, celery, mayo, fries & a side of house slaw	23.95
CHICKEN POT PIE braised chicken, carrots, celery, peas & onions in a rich cream sauce, topped with a flaky puff pastry	18.95
BABY BACK RIBS half a rack of slow n' low braised pork ribs with fries & a side of house slaw	19.95

Buddha Bowls

THAI CHICKEN BUDDHA BOWL crispy chicken, farro, shaved red cabbage, bean sprouts, baby gem lettuce, pickled ginger, scallions & spicy Thai peanut sauce	18.95
HAWAIIAN AHI TUNA POKE BOWL soy marinated sushi grade tuna served over sticky rice with sesame, pickled ginger, scallion, wakame, cucumber, julienne vegetables, diced avocado, shaved shallots, crispy wontons & sriracha aioli	20.95
CRISPY DYNAMITE SHRIMP BOWL crispy fried shrimp, avocado & julienne vegetables over sticky rice topped with dynamite sauce & crispy shallots	19.95
VEGAN VEGGIE BOWL grilled corn, gem lettuces, black beans, guacamole, pico de gallo, pickled red onions, roasted red peppers, cilantro-sherry vinaigrette, organic quinoa & vegan chipotle aioli	15.95

* we must inform you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. Please inform your server of any allergies or dietary restrictions. All burgers will be prepared well done, unless otherwise specified



• GF Gluten-Free Items

By the Glass



WHITE

CHARDONNAY

KENDALL-JACKSON:
VINTERS RESERVE: Central Coast / California **10/38**

SONOMA CUTRER: Russian River / California **14/54**

PINOT GRIGIO

JOSH CELLARS: California **10/38**

SAUVIGNON BLANC

PROPHECY: Marlborough/ New Zealand **9/34**

SANCERRE

Sancerre / France **14/54**

ROSÉ

LES HAUTS PLATEAUX: Provence / France **9/36**

PROSECCO

BOLLA: Italy **9/34**

RED

CABERNET SAUVIGNON

JACOBS CREEK 'TWO LANDS':
Barossa Valley/ Australia **9/34**

JOSH CELLARS: California **13/50**

PINOT NOIR

TRINITY OAKS: Lodi / California **9/34**

GOOSENECK: Oregon / Umpqua Valley **12/50**

MALBEC

DONA PAULA: Mendoza/ Argentina **9/34**

Little Barn Cocktails

SMOKEY MARGARITA

Tanteo Jalapeño Tequila, Triple Sec & fresh squeezed house mix with a float of toasted Mezcal **12**

LITTLE BARN MARGARITA

Sauza Hornitos Plata Tequila, Triple Sec & fresh squeezed house mix **11**

RED SANGRIA

Red Wine, Grand Marnier, Jim Beam, Elderflower & Apricot Brandy splashed with fresh juice & ginger ale **9**

MAPLE OLD FASHIONED

Rock 'n' Rye & Jim Beam Maple stirred on the rocks with a pressed orange peel & a dash of whiskey barrel aged bitters **11**

BLOOD ORANGE MULE

Tito's Handmade Vodka, ginger beer, lime juice & blood orange juice garnished with dried blood orange slices **11**

BLOOD ORANGE MARGARITA

Sauza tequila, triple sec, our house made margarita mix and fresh blood orange juice served over ice with or without salt **12**

CUCUMBER LEMONADE

Ketel One botanicals cucumber mint vodka stirred with fresh lemonade **11**

LOW COUNTRY LEMONADE

Firefly Sweet Tea Vodka, fresh mint & lemonade with a lemon wedge **10**

BLACK ROCK LEMONADE

Belvedere Vodka & fresh lemonade, shaken with a black cherry-jalapeño puree **11**

BLUEBERRY LEMONADE

Triple 8 Blueberry Vodka floated over fresh lemonade with a lemon wheel & a few blueberries **10**

OLD MANHATTAN

Old Forester Straight Bourbon Whiskey, sweet vermouth & Woodford spiced cherry bitters stirred with a wild Italian black cherry **11**

Non-Alcoholic

PELLIGRINO: \$5 EACH

Aranciata (Orange)

Aranciata Rossa (Blood Orange)

Limonata (Lemon)

Pompelmo (Grapefruit)

Clementina (Clementine)



Beer Selection

- on tap

Guinness **7**

Stella Artois **7**

Bells Two Hearted Ale **7**

Thimble Sea Foam **7**

Sierra Hazy Lil Thing **7**

T. Hooker
No Filter IPA **8**

Tap of the Moment 1 **MP**

Tap of the Moment 2 **MP**

- bottles & cans

Pabst Blue Ribbon
16oz **5**

Fat Tire **7**

Thimble Sea Mist IPA **8**

Blue Moon **6**

1911 Cider
Black Cherry **8**

Sam Adams Seasonal **6**

Coors Light **5**

Corona **6**

Two Roads, White IPA **7**

Modelo **6**

Sea Hag IPA **7**

White Claw **6**

Bud Light **5**

Budweiser **5**

Amstel **6**

Heineken **6**

Heineken NA **6**

Michelob Ultra **5**

High Noon **7**



Apps

Colossal Pretzel / 10.95

Spicy stout Dijon and honey mustard sauces for dipping. (You can add cheese sauce or Nutella)

Cocktails

Watermelon Sipper / 11

fresh watermelon juice, fresh lime, mint simple syrup and Tito's vodka served in a mason jar

TAPs OF THE MOMENT

New Belgium Voodoo Ranger / 7.00

A bitter, but juicy golden I.P.A. bursting with fruit flavors from Mosaic and Amarillo hops

ABV 7.5%

Allagash White/ 8

brewed with oats, malted wheat, and raw wheat for a hazy "white" appearance. Spiced with a special blend of coriander and Curacao orange peel

ABV 5.2%



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HALF PINTS (KIDS) 8.95

CRISPY FRIED CHICKEN FINGERS

crispy chicken tenders

GRILLED CHEESE

American cheese

PASTA

choice of marinara, butter, or olive oil

*LITTLE BURGER

toasted bun & a pickle

HOT DOG

nitrate-free beef frank

MAC AND CHEESE

elbow pasta with our 4cheese blend

CHEESE QUESADILLA

Cheddar jack cheese

All served with fries, veggie sticks & apple slices



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