

brunch

SERVED SUNDAYS ONLY 11AM - 3PM

French Toast 12

grand marnier custard, fresh local berries,
red wine syrup

Cinnamon Swirl Pancake 12

vanilla infused, brown sugar butter glaze

Green Eggs & Bellies 14

2 fresh farm eggs poached, seared pork belly,
spinach hollandaise

Frittata 11

spinach, feta cheese, red onion

Chicken & Waffles 14

house made waffles, buttermilk fried chicken,
brown sugar butter, maple syrup

Country Biscuit & Gravy 15

grilled biscuit, raspberry-jalapeño jam,
sausage gravy, fried egg

Fresh Berry Parfait 13

mixed local berries, fresh granola, yogurt,
whipped cream

SIDES

Smoked Bacon 5 / Turkey Bacon 6

Pork Belly 6 / Sausage 5

Hash Browns 4 / Fresh Berries 8

**OFF PREMISES CATERING
ALSO AVAILABLE**

Open the Door to your Next Catered Affair

Barn Door 49

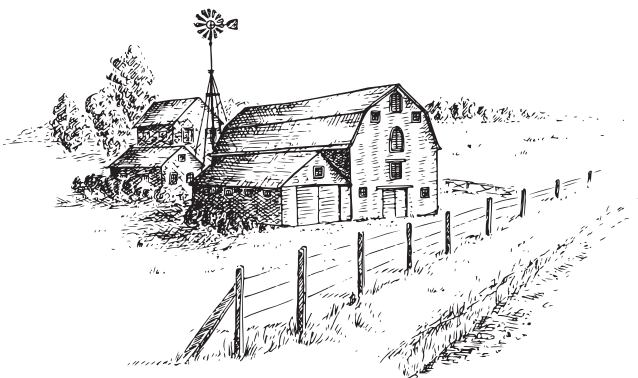
FARM to
TABLE

49 West Main Street | Bay Shore, NY 11706
631.969.3655 | fax 631.969.3654

Family Farm to Family Feast

Our menu is based on taste inspired
by farmers, fishermen, and the
artisan food producers. Farm to table
spirit and our dedication to country
and comfort food is the universal
language to bring us together.

www.barndoor49.com



HOURS

Tuesday - Thursday

11am - 10pm

Friday - Saturday

11am - 11pm

Sundays

Brunch: 11am - 3pm

Dinner: 4pm - 9pm

SHARABLES

Crispy Pork Belly 13 (*Hatefield Farms, PA*)
braised cabbage, grilled peach jam

Fluke Crudo 14 (*Long Island, NY*)
watermelon radish, citrus champagne glaze,
truffle crema

Lobster Dumplings 14 (*Maine*)
lobster, scallions, wakame, sesame soy

Crispy Curried Cauliflower 14
(*Ocean Mist Farm, PA*) mint yogurt truffle creme

Charred Pulpo 14 (*Eckerton Hill Farm, PA*)
fingerling potato, red onion, capers, kalamata olives

BBQ Short Ribs 13 (*Merrick County Farm, NE*)
grilled street corn, tomato confit

SOUP of the DAY

SALADS

Farmhouse Salad 13 (*Davenport Farms, NY*)
local grilled asparagus, snap peas, corn,
watermelon radish, lemon zest vinaigrette

Roasted Beet & Goat Cheese 14 (*Satur Farms, NY*)
charred shallots, fennel vinaigrette,
fried goat cheese medallions

Baby Kale Caesar 13 (*Satur Farms, NY*)
grilled filone, parmesan tuille

The Twisted Wedge 14 (*Hepwort Farms, NY*)
baby bib lettuce, cucumber, pickled tomato,
apple-wood smoked bacon, toasted sunflower seeds,
house made bleu cheese dressing

ADD:

Chicken 6

Steak 9

Shrimp 10

From Farm to Fork CHARCUTERIE & CHEESE

Speck (Italy) / **Saucisson Espellete
Pepper** (France) / **Sweet Capicola** (Italy)

Prosciutto Di Parma (Italy)

Burrata (Brooklyn, NY)

St. Stephens Brie (Stephentown, NY)

Tomme Cheddar (Georgia)

with **Accoutrements**

2/15 • 4/24 • 6/32

BETWEEN the BREAD

SERVED BETWEEN 12-5PM

Grass-fed Burger* 16

sweet onion bacon cherry jam, pomme frites

Roasted Root Quinoa Burger 14

local roasted vegetables, lemon basil aioli

Turkey Avocado BLT 14

spring valley farm sliced turkey, bib lettuce, tomato,
smoked bacon, avocado aioli

Pastrami Reuben 14

braised red cabbage, greyuere,
tomato horseradish cream, marble rye

Montauk Lobster Roll 17

lobster, candied bacon, lemon zest, brioche

Fish Tacos 16

local striped bass, apple brussel slaw, pineapple mojo

Homestead 15

grilled & roasted vegetables, mixed greens,
balsamic dressing

Fossil Chicken 14

country fried chicken, nappa - arugula slaw,
homemade bourbon BBQ sauce

Farm to Steak 18

grilled steak, shaved asparagus, bleu cheese crumbles,
caramelized onions, balsamic glaze

MAINS

Pork Medallions 25 (*Hatfield Farm, PA*)
mango chutney, sweet potato wedges

East End Striped Bass 28 (*Long Island, NY*)
crispy fennel, olives, heirloom tomato, cherries,
basil purée

28 Day Dry Aged Sirloin* 40 (*Tama, IA*)
smashed potato, bone marrow, demi

Lobster Pardelle 28 (*Maine*)
lobster, snap peas, chives, chenin blanc

Organic Chicken 24 (*Murray Farms*)
shallots, asparagus, crushed potato with scallions

Cavatelli Tuscano 24
fennel sausage, baby kale, roasted tomato,
garlic broth

American Lamb* 38 (*Superior Farms*)
roasted root vegetables, rosemary au jus

Pastured Raised Grass-fed Burger* 18
(*Creakstone*) candied bacon cherry confit,
pomme frites

VEGGIES 7

Roasted Root Vegetables

Crispy Brussels Sprouts

Lardo / Shallot

Roasted Wild Mushrooms

Herbs Provencal

POTATO 6

Sweet Potato Wedges

Pomme Frites

Herb Infused Fingerling Potatoes

**This menu item is cooked to order. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*