

# 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

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**OFF PREMISES CATERING  
ALSO AVAILABLE**

Open the Door to your Next Catered Affair

# Barn Door 49

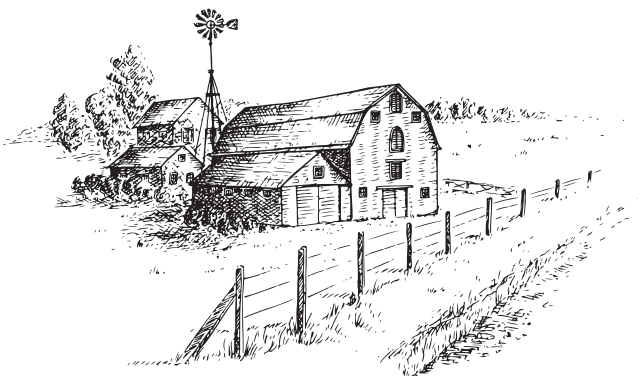
FARM to  
TABLE

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](http://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 Toscano 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.