

# GF MENU

*The Barley House is not a gluten free kitchen and cannot guarantee any food is 100% free of gluten contamination.*

## Starters

SPINACH ARTICHOKE DIP topped with melted cheddar, celery and carrots 10

FIRECRACKER SHRIMP chipotle cocktail sauce 12

## Soups / Salads

SOUP DU JOUR 3.50

MIXED GREEN SALAD red onion, cucumber, red pepper-balsamic vinaigrette 6

STATE HOUSE CAESAR traditional dressing, shaved parmesan, charred tomato 8

APPLE, CRAISIN, and SPICED WALNUT greens, cider-mustard vinaigrette 9

ROASTED SQUASH SALAD lentils, bacon, feta, onion, sweet potato vin 11

KING COBB diced chicken, tomato, bacon, egg, avocado vinaigrette 13

MEDITERRANEAN CHICKEN SALAD grilled chicken, chick peas, carrot, black, olive, red onion, roasted red pepper, scallion, feta cheese, greens 10

*\*add four spicy shrimp 5 / grilled chicken 4 / grilled portabella 3 / 4oz. flat-iron steak 8  
5oz salmon 6 /house-cured bacon 1.50*

## Entrées

IRISH WHISKEY STEAK hanger steak, mashed potatoes, vegetable du jour 22

BRICK-PRESSED CHICKEN maple sauce, cranberry walnut topping, mashed potatoes, vegetable du jour 19

GRILLED SALMON sauteed spinach, baby shrimp, white wine butter sauce, rice, vegetable du jour 21

## Burgers / Sandwiches

HOUSE BURGER basic burger served with lettuce and tomato 10

McBARLEY pickles, roasted red onions, house-cured bacon, russian, cheddar 13

BLACKENED CHICKEN creamy cool mayo, lettuce and tomato 11

GRILLED CHICKEN monterey jack, lettuce and tomato 10

LOBSTER BLT House-cured bacon, lemon aioli, shredded lettuce, tomato 17

*\*all gluten free burgers/sandwiches are served without the bun*

*\*gluten free bun 2*

## Dessert

CRÈME BRÛLÉE vanilla custard, caramelized sugar 7