



• SOUP AND SALAD •

Soup du Jour cup -6- bowl -9-

New England Clam Chowder *GF

Cherrystones, white wine, smoked bacon and potatoes, finished with a touch of cream.
cup -6- bowl -9-

Barley Neck Inn Salad *GF

Mixed baby greens garnished with root vegetables,
tossed with balsamic dressing. -10-

Classic Caesar Salad *GF

Romaine, white anchovies and
crispy chick pea croutons. -11-

Wedge Salad *GF

Baby Iceberg, Great Hill blue cheese dressing,
cherry tomatoes, red onion and smoked bacon. -12-

Beet Salad *GF

Roasted red and golden beets, feta and a red wine
vinaigrette over baby greens. -11-

• STARTERS •

Daily Raw Bar Selection *GF

Please ask your server for today's selection.

Clams Casino *GF

Our version of a Cape Cod favorite; Red and yellow Holland peppers, parmesan, garlic,
white wine and extra virgin olive oil, topped with bacon -15-

Flash Fried Brussels Sprouts *GF

Tossed with sriracha, sweet soy, honey and butter. -13-

Vegetable Spring Rolls

Served with sweet chili dipping sauce.-9-

Spinach Artichoke Dip

House made with organic baby spinach, imported artichoke hearts,
Garlic, Vermont cream cheese and sour cream. Served with pita chips.-12-

Duck Liver Pate

Served with country mustard, cornichons, red onion jam and French bread. -12-

Chicken Satay

Served with spicy peanut sauce and couscous salad. -11-

Crispy Calamari *GF

Tossed with sweet chili sauce, over Asian slaw. -14-

Wings your Way *GF

Fresh bone-in wings seasoned, slow cooked, then crispy fried and tossed with your choice of sauce;
with blue cheese dressing, celery and carrots. -14-

You pick: ***Buffalo *BBQ *Pesto *Sriracha**

Fish Tacos *GF

Two soft corn tortillas with fried native cod, Napa cabbage, pico de gallo,
tomatillo-avocado sauce and queso fresco. -14-

Add to any salad; Chicken -10-, Salmon -12-, Shrimp -12-

Gluten Free Bread for the table is available – Add \$2



• MAIN DISHES •

Barley Neck Bistro Filet *GF

Bacon wrapped and grilled. Topped with a red wine demi, blue cheese and crispy onions.
Served with steamed broccoli and mashed potatoes. -32-

Fish and Chips *GF

Local cod fish fried with a light crispy batter. Served with sweets or frites, coleslaw and tartar sauce. -23-

Grilled Boneless Salmon Steak *GF

With a Marseille butter sauce, steamed broccoli and rice pilaf. -26-

Yellowtail Flounder Grenobloise *GF

Egg batter dipped and sautéed in clarified butter.
Served with rice pilaf, steamed broccoli and a caper-lemon sauce. -28-

Pan Roasted Statler Breast of Chicken *GF

Served with mashed potatoes, steamed broccoli and gravy. -26-

Oaxacan Style Boneless Beef Short Ribs *GF

Braised and served with a roasted poblano sauce. Served with Mexican-style rice, beans and Cholula crema. -24-

Grilled Center Cut Pork Chop *GF

Served with gratin potatoes, braised cabbage and a two mustard sauce. -27-

Simple Fish *GF

Fresh catch broiled or grilled, served with basmati rice and seasonal vegetables. See specials for today's fish. -MP-

BNI Stacked Burger

Maine Family Farms grass-fed beef on a toasted brioche with bacon, cheddar, lettuce, tomato, onion, house-made pickles, and burger aioli. Served with sweets or frites. -15-

Gluten Free Roll – Add \$1

• PASTA •

All pasta dishes are served with a small house or Caesar salad and garlic bread

Penne Bolognese - Northern Italian meat ragu over pasta with parmesan cheese. -18-

Chicken and Shrimp Sundried Tomato Alfredo -

Gulf shrimp and boneless chicken sautéed with garlic, sundried tomatoes, basil and white wine.
Finished with cream and parmesan. -18-

Linguini Fini and Meatballs -

With marinara sauce. -18-

German Style Mac and Cheese *GF -

Corn flour spatzel tossed with a golden cheese sauce, bacon and caramelized onions. Passed under the broiler and topped with buttery crumbs. -18-

Tuscan Medley - Sausage, kale, white beans and oven roasted tomatoes tossed with parpadelle pasta. -18-

Gluten Free pasta or garlic bread add \$2

• FLATBREADS OR PIZZAS •

Gluten Free dough add \$2

The Margherita

With Roma tomatoes, fresh mozzarella, basil and a balsamic reduction. Flatbread -14-, Pizza -16-

The White

With sautéed spinach, artichokes, roasted garlic and mozzarella. Flatbread -14-, Pizza -16-

The Standard

With mozzarella, San Marzano tomato sauce and fresh basil oil. Flatbread -14, Pizza -16-

The Meat Lover's

With Italian sausage, pepperoni, Vermont bacon, Bolognese and mozzarella. Flatbread -17, Pizza -19-

The BNI

With roasted peppers, spinach, goat cheese and basil oil. Flatbread -16-, Pizza -18-

The Buffalo Chicken

With blue cheese and caramelized onions.
Flatbread -17-, Pizza -19-

For your convenience, a gratuity of 18% may be added to parties of six or more. Substitutions will be considered, but are not guaranteed. Consuming raw or undercooked animal foods increases your risk of a food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. • Thank you for your patronage •