



# Dinner Menu

## Soup

Today's Soup ask your server

Shrimp and Quinoa Gumbo 6. / 9.

Japanese Hot Avocado Soup 6. / 9.

## Small Plates

Avocado Egg Rolls  
with sweet chili dipping sauce **12.**

Fish Tacos  
cod fillet with cabbage salad,  
pico de gallo, and avocado  
on flour tortillas **13.**

Shrimp-Burger Sliders  
sliced tomatoes, mixed greens  
and avocado aioli  
on brioche rolls **15.**

Buffalo Baked Cauliflower  
with a ranch dipping sauce **11.**

5-Layer Crab Dip  
lump crabmeat, avocado purée,  
black beans, pico de gallo,  
and roasted corn  
served with corn tortilla chips **16.**

Hummus Crudités  
with seasoned pita triangles, assorted  
vegetables and today's hummus **16.**

Sesame Crusted Grilled Ahi Tuna\*  
pan seared rare with asian slaw and wasabi aioli **15.**

Margarita Grilled Pizza  
personal 12" with marinara sauce, fresh  
mozzarella and basil, drizzled with olive oil **12.**

Copperbarn Old Farmhouse Grilled Pizza  
personal 12" with fresh tomato, rosemary,  
artichoke hearts, garlic, onions, olive oil,  
and mozzarella **14.**

Pulled Pork Sliders  
slow roasted pork roast with sweet and spicy  
BBQ sauce topped with housemade slaw  
on fresh brioche rolls **14.**

Pulled Chicken Enchiladas  
pulled chicken, chipotle, black beans, corn,  
cheddar cheese and salsa roja **16.**

Veggie Quesadilla  
fresh vegetables, pico de gallo, and cheddar  
cheese; served with sour cream **14.**  
with chicken add **5.**

## Wings

choice of sauce & dressing  
served with celery & carrot sticks

Order in Multiples of 6 or 12 ~ **1.50 each**

(Pre-Order Trays of 50 or 100 ~ **1.25 each**)

sauce: buffalo, spicy buffalo, bbq, sweet chili, tai chili, chimichurri, mango habanero  
dressing: blue cheese, ranch

## Salads

Santa Fe Chopped Salad  
quinoa and kale topped with roasted peppers,  
corn, avocado, black beans,  
pico de gallo and salsa verde **15.**  
add: grilled shrimp **2.** ea. grilled chicken **8.**  
salmon **14.** steak **16.**

Chicken Cobb Salad\*  
mixed greens with pulled chicken breast,  
gorgonzola cheese, avocado, bacon,  
hard boiled eggs, tomatoes, and red onion  
with homemade dijon vinaigrette **18.**

Create Your Own Chopped Salad  
ask your server **starting at 12.**

Our food is prepared to order to insure freshness; Please allow adequate time.

For parties of eight or more a twenty percent gratuity will be added to your check

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

# Sandwiches

choice of quinoa tabouli, garden chickpea salad, or french fries  
sweet potato fries 1.5 mixed green 1.25 or caesar salad 1.25'

**Smoked Cured Salmon**  
on toasted bagel,  
red onion, capers, lettuce, tomato,  
and cream cheese **18.**

**Mediterranean Tuna Wrap**  
tuna salad, roasted peppers,  
calamata olives, and spinach  
on a flour tortilla **17.**

**Pesto Chicken Wrap**  
chargrilled chicken, pesto sauce,  
parmesan, roasted peppers,  
and spinach on a flour tortilla **17.**

**California Club\***  
turkey breast, eggs, avocado, tomatoes,  
mixed green and cilantro-lime yogurt on triple stack  
multigrain bread **17.**

**Italian Eggplant Baquette**  
panko breaded fried eggplant, broccoli rabe,  
roasted peppers, pesto aioli,  
and fresh mozzarella **16.**

**Steak and White Cheddar Ciabatta\***  
marinated NY strip with sautéed red onions,  
tomato, spinach and horseradish aioli  
on ciabatta bread **19.**

**Smoked Ham and Brie Panini**  
sliced green apples and honey mustard  
on ciabatta bread **17.**

**Copperbarn Burger 8oz\***  
Angus short rib and brisket beef with bacon,  
sautéed onion, mushroom and white cheddar  
on a fresh brioche roll **17.**

**Surf and Turf Burger\***  
4oz shrimp patty, 4oz Angus short rib  
and brisket beef patty,  
with mushroom, avocado and  
spinach on a fresh brioche roll **19.**

**Barn BLT**  
applewood smoked bacon, baby spinach,  
grilled tomato, avocado, red onion,  
and basil mayo **15.**

# Large Plates

served with a choice of tapenade caesar or mixed green salad

**Cheddar Baked Chicken**  
over garlicky wilted spinach and mushrooms  
served with mashed potatoes **26.**

**Breast of Chicken Cassalia**  
topped with fresh tomato, mozzarella, and  
artichoke hearts in a sherry wine sauce served  
with mashed potatoes **26.**

**Orechiette Rustichie**  
ear shaped pasta sautéed with fennel sausage,  
broccoli rabe, sun dried tomatoes,  
and extra virgin olive oil **24.**

**Penne Amore**  
fresh vegetables, plum tomato  
and a touch of cream **18.** with chicken **24.**

**Peppered Shrimp Fettuccini Alfredo**  
creamy-cheesy white sauce  
with coarse black pepper  
and jumbo shrimp **26.**

**Grilled Honey Garlic Glazed Salmon\***  
wild caught; served with a  
sautéed corn polenta cake,  
topped with grilled scallions  
over a coconut cream sauce **28.**

**Black Forest Steak\***  
choose 12 oz or 16 oz  
grilled NY strip in mushroom au jus,  
served with julienne mixed vegetable  
& mashed potatoes **MP.**

**Eggplant Parmesan Lasagna**  
three layered tower, three cheese,  
breaded eggplant with a marinara sauce **21.**

# Sides

Baked Potato **4.** Loaded **7.**  
Hand Cut Sweet Potato Fries **6.**  
French Fries **5.**  
Mashed Potatoes **6.**

Spinach Sautéed or Steamed **6.**  
Green Beans Sautéed or Steamed **6.**  
Broccoli Sautéed or Steamed **6.**  
Kale Sautéed or Steamed **7.**

**Gluten Free, Vegetarian, Vegan, & Dairy Free Options Available**

please advise the manager if you have a severe allergy as cross contamination can occur with food  
cooked in fryer, toaster, or other food contact surfaces; for example

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