

THE  
**BARN**

FAIRHOPE, ALABAMA



## Raw Bar

### Gulf Oysters\* 20/38

crackers / cocktail / horseradish /  
mignonette

### East Coast Oysters \* 22/40

crackers / cocktail / horseradish /  
mignonette

### Shrimp Cocktail 16 <sup>GF</sup>

lemon / choice of regular, hot, or reaper  
cocktail

### West Indies 26 <sup>GF</sup>

marinated gulf crab / onion / dill / spices

### Chilled Lobster Salad 28 <sup>GF</sup>

hearts of palm / satsuma / herbs

## Sandwiches

SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD

### The Cuban 16

mojo pork / tasso ham / mojo mustard / swiss cheese  
/ bread + butter pickles / hoagie roll

### Local Chicken Sando 15

chicken thighs / white BBQ / citrus + cucumber salad  
/ bibb lettuce / brioche bun

### Short Rib French Dip 17

onion / charred poblano / mornay / bruléed onion  
jus / hoagie roll

### Seasonal Fish Sando MKT

brioche / creole dressing / slaw

### Wagyu Burger\* 16

6oz wagyu / mushroom conserva / Swiss /  
smoked bone marrow aioli / brioche bun

### HF Burger \* 19

8oz house grind / green tomato thousand island /  
American / brioche bun

## Small Plates

### Ceviche\* MKT

seasonal interpretation

### Crawfish Mac 15

white cheddar / pimentos

### Pimento Cheese 9

house focaccia / house pickles

## Salads

ADD PROTEIN

shrimp +10 | chicken thighs +8 | steak +14

### Farmhouse Salad 9

farm greens / tomato / cucumber / onion /  
croutons / black pepper ranch

### Smoked Mushroom Caesar 12

romaine / pickled shiitakes / chili textures /  
grana padano

### Wedge Salad 15 <sup>GF</sup>

baby iceberg / marinated blue cheese / cherry  
tomato / red onion / Neuski's bacon lardons /  
herbs / creole buttermilk dressing

## Entrees

### Grilled Hanger\* 26

frites / chimichurri

### Scampi 29

Nduja / garlic / vermouth / lemon /  
brassicas / orecchiette

### Airline Chicken 21 <sup>GF</sup>

piperade / caper butter / roasted potatoes

### Poke Bowl 16

sushi rice / garden vegetables / local greens /  
yuzu kabayaki + sriracha aioli

ADD PROTEIN

tuna + 15 | shrimp +10 | tofu +5  
| chicken thighs +8 |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please inform your server of any dietary restrictions. Our kitchen is happy to accommodate when possible.

# BEVERAGES

## COCKTAILS

<p><b>Seasonal Aperol Spritz</b> 10 <i>blackberry-ginger cordial   aperol   prosecco   soda</i></p> <p><b>THF Martini</b> 13 <i>dry gin   lustau vermut blanco   orange bitters</i></p> <p><b>Violet Beauregard</b> 13 <i>wheatley vodka   st. germain   crème de violette   lemon   blueberry + rosemary syrup   soda</i></p> <p><b>Scenic</b> 98 12 <i>hibiscus   honeysuckle vodka   lemon   house sparkling wine</i></p>	<p><b>Roja Libre</b> 8 <i>house spiced red wine   mexican coke</i></p> <p><b>Clarified Milk Punch</b> 12 <i>bourbon   cognac   earl grey tea   lemon   spices   milk</i></p> <p><b>Espresso Martini</b> 14 <i>nova espresso   tito's   frangelico   amaretto</i></p> <p><b>THF Gin + Tonic</b> 12 <i>gin   tonic   fresh fruit   choice of house made tincture tinctures: lemon thyme   oregano + black pepper   lavender</i></p>
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## NON ALCOHOLIC

### HARVEST ROOTS KOMBUCHA • BHAM, AL

- Meadow** *butterfly blossom / lavender / yuzu citrus* 8
- Blossom** *raspberry / lime / hibiscus* 8
- Coast** *coconut water / lime zest / schizandra + salt* 8
- Sunshine** *spicy ginger / lemon / lime zest* 8
- Jam** *strawberry jam / yuzu citrus / hops* 8
- DOT** 750 mL *rose / pink peppercorn / hibiscus* 30

### HAND CRAFTED MOCKTAILS

- Yucatan Lines** 8  
*tepache shrub / passionfruit / agave nectar / lime / tajin rim*
- Sugar Mama** 7  
*blueberry-rosemary syrup / lime / soda*
- ATHLETIC BREWING COMPANY**
- Free Wave Hazy IPA* 6
- Upside Down Golden Ale* 6

## WINES BY THE GLASS

### SPARKLING

**Cantina Ostro** 9/36  
*Prosecco DOC, Italy NV*

### WHITE

- Muri Gries Pinot Grigio** 12/48  
*Alto Adige DOC, Italy 2021*
- Leitz "Dragonstone" Riesling** 11/44  
*Rheingau, Germany 2021*
- Domaine Landron Chartier Melon B.** 12/48  
*Loire Valley, France 2021*
- Silverado "Miller Ranch"** 12/60  
*Sauvignon Blanc Napa Valley, California 2021*
- Domaine de la Monette Chardonnay** 18/72  
*Burgundy, France 2021*

### ROSÉ

**Hopler "Pannonica" Rosé** 10/50  
*Burgenland, Austria 2020*

### RED

- Tornatore Red Blend** 12/48  
*Etna Rosso DOC, Italy 2018*
- Route Stock Pinot Noir** 15/60  
*Sonoma Coast, CA 2020*
- Browne Cabernet Sauvignon** 15/60  
*Columbia Valley, Washington 2020*
- Vigna del Lauro Cabernet Franc** 12/48  
*Friuli Isonzo DOP, Italy 2020*

## BEER

### DOMESTIC

- Miller Lite** *Lager-American Light* 4
- Bud Light** *Lager* 4
- Budweiser** *Lager* 4
- Michelob Ultra** *Lager* 4

### IMPORTS

- Stella Artois** *Pilsner* 5
- Modelo** *Mexican Pilsner* 4

### LIGHT + REFRESHING

- Beer Here Now** *Kölsch* 6
- Parish Pilsner** 6
- Cheap Sunglasses** *Golden Ale* 6
- Naked Pig** *Pale Ale* 6

### IPAs

- Ghost in the Machine** *Hazy Double IPA* 7
- Good People IPA** *American IPA* 6

### SOUR ALES

- Teak** *Tropical American Fruit Tart* 7

### ROAST + MALTY

- I Drink Therefore I Amber** *Red Ale - American Amber* 6
- Truck Stop Honey** *Brown Ale - English* 6

### CIDER + MEAD

- Punk Lemonade** *Fruited Cider* 7
- New Wave** *Blueberry-Lemon Mead* 7

# NOVA

## ESPRESSO

### COFFEE

ESPRESSO	4
CORTADO, 4oz	4
CAPPUCCINO, 6oz	4.5
LATTE / ICED LATTE	5
AMERICANO	4

DRIP	2.75 / 12oz
	3.25 / 16oz

COLD BREW	5
POUR OVER	MRKT

### TEA

MATCHA LATTE	5.5
CEREMONIAL GRADE MATCHA, VANILLA, MILK. SERVED HOT OR ICED	

CHAI LATTE	4.5
CHAI, MILK, SERVED HOT OR ICED.	
ADD ESPRESSO FOR A "DIRTY" CHAI +1	

LOOSE LEAF TEA	5
CHOOSE FROM:	
GREEN, WHITE, OOLONG, BLACK & ROTATING HERBAL BLEND	

**HOUSE MADE SYRUPS** <sup>+5.0</sup>  
VANILLA / BOURBON MAPLE  
LAVENDER / CARAMEL / MOCHA

**MILK**  
WHOLE / 2% / BREVE  
OAT / ALMOND +1

### SEASONAL SPECIALS

ESPRESSO CREAM SODA	6.5
ESPRESSO / BERRY SPARKLING WATER	
HALF & HALF / BLACKBERRY SYRUP / SERVED OVER ICE ••• ALSO AVAILABLE WITHOUT ESPRESSO AS A REFRESHING BLACKBERRY CREAM SODA - 5	

MATCHA MOJITO	6.5
FRESH MINT / MATCHA / ORANGE SYRUP / LIME / SERVED OVER ICE	

LEMON THYME	6.5
COLD BREW / LEMON & THYME SYRUP STEAMED WITH ICE TO MAKE 'NITRO' COLD BREW / SERVED OVER ICE	

### FOREVER FAVORITES

MOCHA	5.5
HOUSE MADE MOCHA SYRUP, ESPRESSO, MILK, SERVED HOT OR ICED	

LIL BUDDY	4.5
DOUBLE SHOT OF ESPRESSO, 4oz MILK, SERVED OVER ICE	

LOCAL BUZZ	5.5
SEA SALT, HONEY, ESPRESSO, MILK, SHAKEN & TOPPED W/ ICE	

TONIC	5.5
CHOOSE ESPRESSO OR MATCHA: STRAWBERRY SYRUP, LIME JUICE, MINERAL WATER, SERVED OVER ICE	

POND WATER	7
MATCHA, ESPRESSO, CARAMEL, MILK, SERVED OVER ICE	