

# *BARNSIDE TAVERN*





# Appetizers

FRUIT CUP .....	2.50
CROCKED ONION SOUP .....	2.25
YESTERDAY'S CLAM CHOWDER .....	2.25
NEW ENGLAND FISH CHOWDER .....	2.25
SPICY SHRIMP COCKTAIL .....	6.95
BARNSIDE ESCARGOT .....	5.95
CRAB STUFFED MUSHROOMS .....	3.95
BAKED CLAMS CASINO .....	5.95
CHERRYSTONES ON HALF SHELL .....	6.95
BARNSIDE SAMPLER	
2 Shrimp, 2 Clams Casino &	
2 Crab Stuffed Mushrooms .....	5.95

# Salads

SPINACH SALAD .....	1.95
CAESAR SALAD	
for one .....	1.95
for two .....	3.95
SALAD BAR ALONE .....	6.95

## CHILDREN ages 10 and under

POTATO SKINS w/Sour Cream .....	3.95
POTATO SKINS w/Taco Beef .....	4.95
BARNSIDE BURGER w/Fries .....	4.50
BACON BURGER w/Fries .....	4.95
CHEESEBURGER w/Fries .....	4.75
TUNA SALAD SANDWICH w/Fries .....	3.75
CHICKEN SALAD SANDWICH w/Fries .....	3.75
CHICKEN FINGERS w/Plumb Sauce & Fries .....	5.95
FRIED FISH & CHIPS .....	7.95
HAMBURGER PLATE w/Fries .....	6.95
CHILD'S SIRLOIN w/Fries .....	9.95

ALL CHILDRENS ITEMS INCLUDE  
A TRIP TO THE SALAD BAR

# Main Course

## Seafood

BROILED BOSTON SCROD	
w/Crabmeat & Crumbs .....	13.95
STUFFED FILET OF SOLE	
w/Newburg .....	14.95
BARNSIDE SEAFOOD PLATTER	
Golden Fried Scallops, Shrimp, Clams & Sole .....	17.95
SCROD NEWBURG	
w/Crab Stuffing in Newburg Sauce Topped w/Lobster .....	14.95
BROILED SCALLOPS	
w/Crabmeat & Crumbs .....	15.95
LADY CLYDESWORTH'S LOBSTER PIE	
in Casserole w/Newburg Sauce and Pastry Top .....	18.95
BROILED HALIBUT with Shrimp Sauce .....	15.95
FRESH SWORDFISH (when available)	
Broiled w/Crab & Crumbs or Bearnaise Sauce	
or Sautéed with Lemon Butter .....	17.95
BAKED STUFFED SHRIMP*	
w/Crumbs and Crabmeat .....	17.95
SAUTÉED SHRIMP SCAMPI	
on Rice/French Style .....	17.95
SEAFOOD MEDLEY	
Swordfish, Scallops and Shrimp in Mornay Sauce .....	17.95
BAKED & STUFFED LOBSTER	
w/Scallops & Crabmeat .....	19.95
BOILED LIVE LOBSTER .....	18.95
TWIN LOBSTERS .....	26.95
ONE POT SEAFOOD FEAST	
Lobster, cherrystones & shrimp	
for one .....	22.95
for two .....	34.95

## Poultry

CHICKEN SCAMPI	
on Rice/French Style .....	13.95
BAKED & STUFFED CHICKEN	
w/Supreme Sauce .....	12.95
CHICKEN CORDON BLEU	
Breast w/Ham & Cheese .....	13.95
ROAST COUNTRY DUCKLING	
Choice of Orange or Bing Cherry Sauce .....	15.95
CHICKEN MARSALA	
on Rice, Sautéed .....	13.95



## Grill

### FILET MIGNON

w/Bearnaise or Mushroom Sauce . . . . . 17.95

### BARNSIZED FILET MIGNON

w/Bearnaise or Mushroom Sauce  
or Smothered in Mushrooms, Pepper & Onions . . . . . 19.95

### TENDERLOIN BROCHETTE

Served on Rice . . . . . 14.95

### MEDALLIONS OF TENDERLOIN Saute'ed . 14.95

### BARNSIZED SIRLOIN

w/Bearnaise or Mushroom Sauce . . . . . 17.95

### LAMB CHOPS

w/Mint Jelly or Bearnaise Sauce

two chops . . . . . 16.95

three chops . . . . . 19.95

## Roast Prime Menu

PRIME RIB, traditional cut . . . . . 16.95

HEAVY CUT . . . . . 19.95

### SINGLE ENGLISH SLICE

one thin cut . . . . . 13.95

## Veal

### SAUTEED VEAL OSCAR

w/Crabmeat, Asparagus & Hollandaise . . . . . 16.95

VEAL CORDON BLEU . . . . . 15.95

VEAL PICCATA . . . . . 15.95

MAIN COURSE SERVED WITH SALAD  
BAR OR SALAD, POTATO AND  
VEGETABLE OF THE DAY.

## From our Dessert Bar

### German Black Forest Cake

Cherries and chocolate. A great combination that is called  
Schwarzwald Kirschtorte.

### Barnside Cheesecake

Creamy cheesecake topped with strawberries.

### French Crepe with Ice Cream

Your choice of hot fudge, strawberries,  
butterscotch, creme de menthe or kahlua.

### Chocolate Philippe

Created from an old Williamsburg recipe.

### Old Fashioned Biscuit Strawberry Shortcake

Piled high with fresh whipped cream.

### Georgia Pecan Pie

It's great with a big scoop of vanilla ice cream.

### Brownie A La Mode

Add hot fudge and whipped cream!

### Carrot Cake

Spicy, nutty and moist with a delicate cream cheese frosting

### Ice Cream Sundaes, Good Everyday

Hot fudge or butterscotch or strawberry, with nuts,  
fresh whipped cream and topped with a cherry.

### Peach Melba, A Tavern Specialty

Cling peach half ripened to perfection, loads of vanilla  
ice cream and a tasty raspberry sauce.

### Deep Dish Apple Pie

Sliced apples, buttered and sugared and topped with a  
flakey pastry crust. Ice cream too?

### Puddings Made Daily . . . And More.

All desserts . . . \$3.50

## Special Early Bird Menu

Monday—Friday

Served from 4:00 P.M. until 5:00 P.M.

ALL MAIN COURSE ITEMS ARE  
AVAILABLE AT \$1.00 LESS THAN  
REGULAR MENU PRICE. APPETIZERS,  
SALADS AND A LA CARTE VEGETABLES  
ARE 50¢ LESS.



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# Wines

## Champagne - Sparkling Wines

	Full	Half
J. Roget . . . . .	12.00	
Korbel Brut, California . . . . .	19.00	11.00
Moet & Chandon, Brut Imperial . . . . .	45.00	
Perrier Jouet "Flower Bottle" . . . . .	95.00	
Asti Spumante, Tosti . . . . .	19.00	

## White

### CALIFORNIA

Chardonnay, Napa Ridge . . . . .	15.00	
Chardonnay, Kendall-Jackson 'Vintner's Reserve' . . . . .	22.00	13.00
Chardonnay, William Hill 'Reserve' . . . . .	29.00	
Fume Blanc, M.G. Vallejo . . . . .	12.00	
Sauvignon Blanc, Kendall-Jackson 'Clear Lake' . . . . .	18.00	
Chenin Blanc, Callaway . . . . .	14.00	
Johannisberg Riesling, Kendall-Jackson . . . . .	16.00	

### FRANCE

Chateau Doms (Graves) . . . . .	16.00	
Muscadet de Sevre et Maine, Sauvion 'Les Ondoises' . . . . .	12.00	
Vouvray, Moreau . . . . .	15.00	
Macon Villages, J.J. Vincent . . . . .	15.00	
Pouilly Fuisse, Dubois . . . . .	28.00	14.00

### ITALY

Soave, Bertani . . . . .	15.00	
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### AUSTRALIA

Chardonnay, Montrose . . . . .	16.00	
Fume Blanc, Penfold's . . . . .	15.00	

# Blush

Full Half

### CALIFORNIA

White Zinfandel, Marion . . . . .	15.00	
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### FRANCE

Cabernet Blush, M. Marchere . . . . .	13.00	
Cabernet D'anjou, St. Michel . . . . .	13.00	

# Red

### CALIFORNIA

Cabernet Sauvignon, Cosentino . . . . .	18.00	
Cabernet Sauvignon, William Hill . . . . .	23.00	12.00
Merlot, Taft Street . . . . .	16.00	
Zinfandel, Kendall-Jackson . . . . .	16.00	
Pinot Noir, David Bruce . . . . .	23.00	

### FRANCE

Chateau Senejac (Haut Medoc) . . . . .	17.00	
Chateau Rolland Maillet (St. Emilion) . . . . .	20.00	
Chateau Cantenac Brown (Margaux) . . . . .	26.00	
Chateauneuf du Pape, Domaine Font de Michelle . . . . .	22.00	
Cotes de Beaune Villages, Monnier . . . . .	19.00	

### ITALY

Chianti Classico, Geographico . . . . .	15.00	
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By the glass, carafe or ½ Carafe

Rose, Chablis Burgundy  
Imported Barnside Label



N.A. - A.C.

Bistro + Tavern Menus

## *Functions, Weddings, Banquets*

From 16 to 200  
Call Cyndi (617) 878-1234

## *Entertainment*

8:30 - 12:30  
in our lounge

## *Reservations*

Advised

## *Gift Certificates*

Available Anytime

*Brunch in our Tavern*  
*Every Sunday*  
*10:30 - 2:00*  
*Except Easter & Mothers Day*

*The Barnside Tavern is intended to be a recreated early colonial tavern with bountiful meals of the highest quality. We Welcome your suggestions for improvement on food and service.*

*Robert Bancroft*  
*Tavern-Keeper*

*The Barnside Tavern Assinippi Corner Hanover, Mass.*