

THE  
**BARN**

FAIRHOPE, ALABAMA

## Early Morning Offerings

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**Scone** 4  
chocolate | espresso

**Sourdough Muffin** 5  
cinnamon | cranberry

**Cinnamon Roll** 8  
candied pecans | sugar glaze

**Croissant** 4  
garden herb

**Biscotti** 2   
traditional almond

### Kolaches

roasted mushroom + fontina 3  
conecuh sausage 3.5  
tasso ham and cheddar 3.5  
wagyu chorizo 4.5

# NOVA

## ESPRESSO

### COFFEE

ESPRESSO	3.5
CORTADO, 4oz	4
CAPPUCCINO, 6oz	4.5
LATTE / ICED LATTE	5
AMERICANO	3.5

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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 & HERBAL	
LEMON GRASS & HIBISCUS BLEND	

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	

HOUSE MADE SYRUPS <sup>+50</sup>	
VANILLA / BOURBON MAPLE	
LAVENDER / CARAMEL / MOCHA	

### MILK

WHOLE / 2% / BREVE	
OAT / ALMOND +1	

AVAILABLE FOR DINE IN & TAKE AWAY

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## 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

**Jambon Beurre** 16  
*Tasso ham / creole mustard butter / house 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*

**Waygu Burger\*** 16  
*6oz waygu / 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 +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 | chicken +8 | tofu +5

\*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

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

## WINE

<b>SPARKLING</b>		<b>ROSÉ</b>	
<b>Poggio Costa</b> <i>Prosecco DOC, Italy NV</i>	9/36	<b>Hopler "Pannonica" Rosé</b> <i>Burgenland, Austria 2020</i>	10/50
<b>Laurent-Perrier "La Cuvée"</b> <i>Champagne, France NV</i>	375 ml 50	<b>RED</b>	
<b>Veuve Clicquot "Brut"</b> <i>Champagne, France NV</i>	145	<b>Tornatore Red Blend</b> <i>Etna Rosso DOC, Italy 2018</i>	12/48
<b>WHITE</b>		<b>Route Stock Pinot Noir</b> <i>Sonoma Coast, CA 2020</i>	15/60
<b>J. Vineyard Pinot Gris</b> <i>California 2021</i>	10/40	<b>Charles Père et Fille 1er "Les Fremiets"</b> <i>Pinot Noir Volnay, Burgundy, France 2020</i>	140
<b>Domaine Sigalas Assyrtiko</b> <i>Aegean Islands, Greece 2019</i>	75	<b>Domaine Michel Chignard "Les Moriers"</b> <i>Gamay Fleurie-Beaujolais 2019</i>	70
<b>Leitz "Dragonstone" Riesling</b> <i>Rheingau, Germany 2021</i>	11/44	<b>Browne Cabernet Sauvignon</b> <i>Columbia Valley, Washington 2020</i>	15/60
<b>Domaine Landron Chartier Melon B.</b> <i>Loire Valley, France 2021</i>	12/48	<b>Post Parade "Stretch Drive"</b> <i>Cabernet Sauvignon Napa Valley, CA 2018</i>	150
<b>Silverado "Miller Ranch"</b> <i>Sauvignon Blanc Napa Valley, California 2021</i>	12/60	<b>J.L. Chave "Mon Coeur" Blend</b> <i>Côte-du-Rhone, France 2020</i>	15/60
<b>Crossroads by Rudd Sauvignon Blanc</b> <i>Mt. Veeder, California 2020</i>	70		
<b>Domaine de la Monette Chardonnay</b> <i>Burgundy, France 2021</i>	18/72		
<b>Etienne Sauzet Chardonnay</b> <i>Hautes Côtes-de-Beaune, France 2021</i>	120		

## BEER

<b>DOMESTIC</b>		<b>IPAs</b>	
<b>Miller Lite Lager-American Light</b> 4		<b>Ghost in the Machine Hazy Double IPA</b> 7	
<b>Bud Light Lager</b> 4		<b>Good People IPA American IPA</b> 6	
<b>Budweiser Lager</b> 4		<b>SOUR ALES</b>	
<b>Michelob Ultra Lager</b> 4		<b>Teak Tropical American Fruit Tart</b> 7	
<b>IMPORTS</b>		<b>ROAST + MALTY</b>	
<b>Stella Artois Pilsner</b> 5		<b>I Drink Therefore I Amber Red Ale - American Amber</b> 6	
<b>Modelo Mexican Pilsner</b> 4		<b>Truck Stop Honey Brown Ale - English</b> 6	
<b>LIGHT + REFRESHING</b>		<b>CIDER + MEAD</b>	
<b>Beer Here Now Kölsch</b> 6		<b>Punk Lemonade Fruited Cider</b> 7	
<b>Parish Pilsner</b> 6		<b>New Wave Blueberry-Lemon Mead</b> 7	
<b>Cheap Sunglasses Golden Ale</b> 6			
<b>Naked Pig Pale Ale</b> 6			