THE BARN

*At The Merrill Farm Inn*

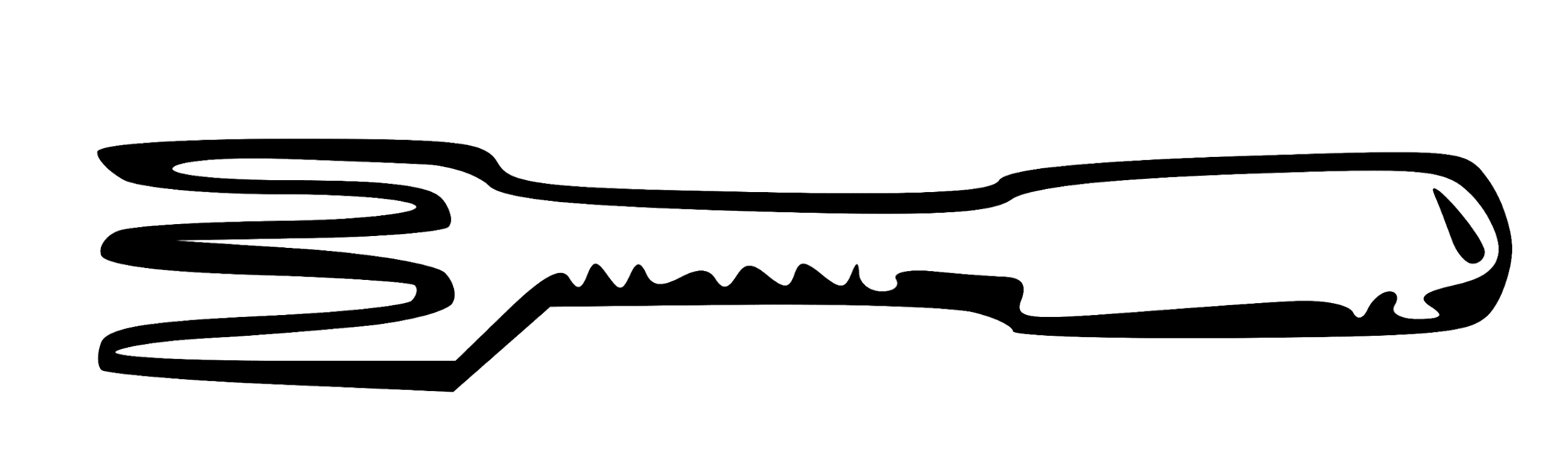
Harvest Dinner

*Our Harvest Dinner allows our chefs to support, and highlight the products of our regional farmers and producers.*

*Add a starter, glass of wine,*

*and pastry chef’s dessert selection*

*to any entree for an additional* **18.99**



SANDWICHES

**(**Served with crispy Maine potato wedges**)**

**Barn Burger\* 14.99**  
Spring Hill Farms grass fed Angus beef, tomato, lettuce, shaved red onion, and bread & butter pickles   
Choice of: Cheddar ~ Swiss ~ American

**Crispy Chicken Tender Sandwich 12.99**

With bread & butter pickles, American cheese,

and sriracha-honey mayo on a butter toasted potato roll

D E S S E R T S

**Individual Carrot Cake 7.5**

A quintessential Springtime dessert made with

Heirloom NH carrots, and Dried Cranberries covered with Vanilla Bean-Cream Cheese Frosting and accompanied by Salted Caramel Sauce and Toasted Walnuts

**Chocolate Cake 7.5**

Chocolate cake with chocolate mousse, dark chocolate ganache, and chocolate covered rice crisps

**Lemon-Lavender Panna Cotta 7.5**

Delicate-uncooked Lavender Custard

with Inn-made Lemon Curd, Blueberry Coulis,

and a Crispy Gaufrette Cookie

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S T A R T ER S

**Seasonal Greens Salad**     9.99

Baby lettuces, dried cranberries, gorgonzola, candied walnuts, and maple-balsamic vinaigrette

*Covey Run Riesling 8*

**French Onion Dip** 6.99 Caramelized Sweet Onions Glazed With Rich Broth with

Hood Sour Cream and Thyme;

Served with Wachusett Potato Chips

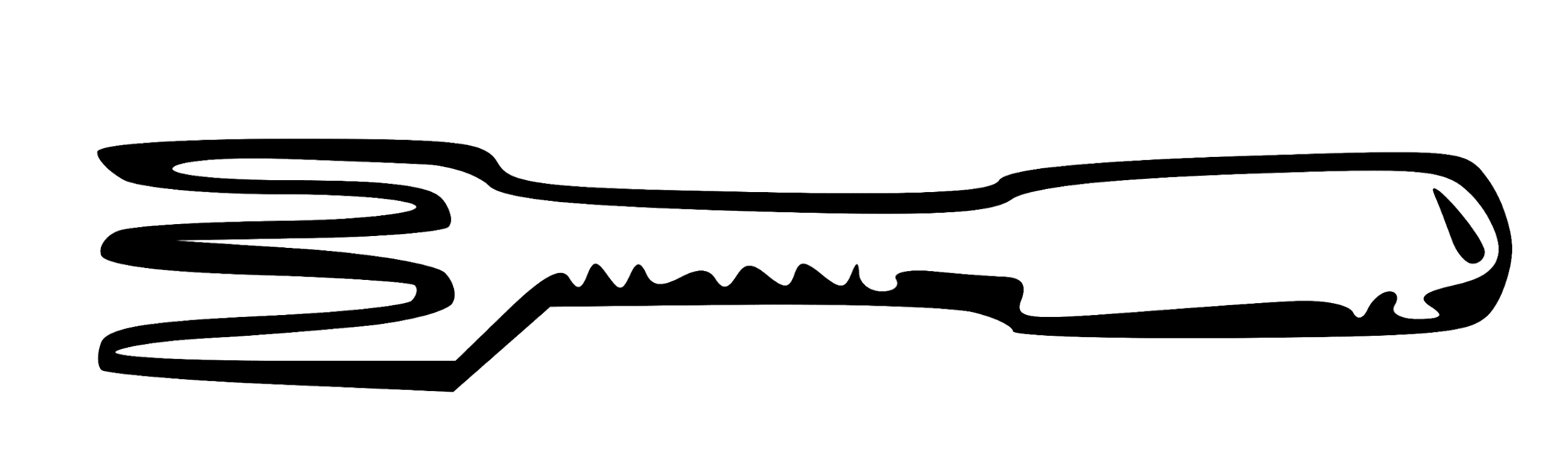
*(extra chips 1.5)*

*Moat Brown Ale 6*

**Chicken Tenders or Jumbo Wings** 10.5 Golden fried chicken with your choice of sauce: buffalo ~ maple BBQ

*Tuckermans Rock Pile IPA 6*

*(children’s meal with* fried Maine potato wedges *5)*

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E N T R É E S

**Stuffed Chicken Breast 19.99** Boneless Breast stuffed with Asparagus, Oven Dried Tomatoes, and Vermont Cheddar Cheese, served with Mashed Potatoes, and Smoked Bacon-Roasted Chicken Gravy

*Lockhart Cabernet Chardonnay 8*

**Spring Vegetable Ravioli   18.99** Fresh Spinach and Ricotta Stuffed Ravioli in Umami-Rich Mushroom Broth with Sauteed Spring Peas, Pearl Onions, NH Mushrooms, Mint, and Aged Asiago Cheese

*Seven Birches Pinot Noir 9*

**Steak Frites\* 24.99**

Grilled Flat Iron Steak with fried Maine Potato Wedges,

and Spring Greens tossed with Traditional Vinaigrette

*Lockhart Cabernet Sauvignon 8*

Reservations are suggested;

highly recommended for parties of 6 or larger

\*Consuming raw or undercooked Meats, Poultry,

Seafood, Shellfish or Eggs may increase your risk of foodborne illness