

Delightful Drinks

BLOOD & SAND herradura rep0sado vida mezcal carpano vermouh cherry heering orange juice 14	FRENCH 75 park cognac sparkling wine lemon juice angostura bitters 12	SLOE GIN FIZZ sipsmith sloe gin broker's gin lemon juice soda water 12	CRANBERRY COLLINS Cranberry Juice Lemon Juice Simple Syrup Soda Water 6
GREEN POINT elijah craig bourbon punt e mes yellow chartreuse 14	DAIQUIRI FLIP el dorado rum myer's rum whole egg 12	NEGRONI broker's gin lazzaroni amaro campari 14	BABY MULE Ginger Beer Lime Juice Simple Syrup 6

Appetizers

SOUPE DE POISSON

saffron and shellfish soup with poached halibut and herbed cream 9.95

OUR SIGNATURE TABLE-SIDE SALAD LITTLE GEM AND BABY RED ROMAINE

creamy dijon, chopped egg, pumpkin seeds, parmigiano reggiano and pickled sweet onions 9.95

TOMATO AND ONION TART, SERVED COOL FROM OUR FARM TABLE

cherry tomatoes, caramelized onion, cornmeal crust and thyme 7.95

WARM KING CRAB AND GOLDEN BEET NAGE

creamy broth with red beet, parsley and horseradish relish 15.95

VENISON TARTARE

root vegetable remoulade, sweet potato chips and watercress 14.95

THE GRAND CENTRAL CAVIAR SANDWICH

1 oz bowfin caviar, farm egg, crème fraîche and pain de mie 17.95

SELECTION OF DAILY CHEESES

with oat crackers and house-made jam 6 per selection

Entrees

BISON BOLOGNESE

hand-dipped ricotta, red wine, warm spices and chitarra pasta 20.95

ROASTED VEGETABLE PROVENÇAL

cauliflower, japanese eggplant, tomato, maitake mushrooms, mustard greens and almonds 18.95

HERB-CRUSTED PORK TENDERLOIN

sweet potato, apple and hazelnut relish 26.95

WHOLE-ROASTED MEDITERRANEAN SEA BASS

braised lettuce, mirepoix, lemon, shallot and beurre blanc 33.95

ZA'ATAR ROASTED CHICKEN

with butter-braised knob onions, sherry and parsley
whole chicken for two 33.95 or 1/2 for 19.95

PAN-SEARED CALVES LIVER

bacon, leek, red wine reduction and black pepper 22.95

Sides

CREAMED SWISS CHARD with cipollini onions 9.95

ROASTED MAITAKE MUSHROOMS crème fraîche and herbed bread crumbs 9.95

SAUTÉED GREEN BEANS shallots, lemon and almonds 7.95

MAC AND CHEESE Amy's daughter's favorite 11.95

PRIME HERITAGE ANGUS

Steaks

Served with butterball potatoes
and marrow butter, béarnaise and
red wine demi-glace

14 OZ NEW YORK
\$44.95

16 OZ RIBEYE
\$46.95

10 OZ FILET
\$47.95

Nightly Specials

TUESDAY

MAFALDA'S LASAGNA

(well almost, she wouldn't give us the recipe)
fresh mozzarella, sausage and fresh pasta 18.95

WEDNESDAY

CHICKEN POT PIE

creamy chicken velouté and
flaky pastry crust 16.95

THURSDAY

CRISPY SWEETBREADS

ode to 'La Tour'- brown butter, lemon,
capers, potato and cipollini onions 22.95

FRIDAY

1/2 ROASTED DUCK

pan-roasted duck breast
with slow-cooked leg and thigh,
fennel, orange and olive 32.95

SATURDAY

RACK OF LAMB

4-bone roasted rack
with dijon and herbs 48.95

History of the Barn

The building you are currently occupying was built in 1883 and first operated as the Borden Condensed Milk Company for its horse and buggy milk delivery service. Originally, the brick structure stood on its own with a tin shed attached for the milk storage. Milk arrived directly from the area dairy farms, the closest believed to be just west on Church Street. The small window cutouts along the west wall were for the horses, most likely to watch the sunset, though we may have made that up.

In 1910, the adjacent building along Church (current home of Thai Sookdee and former home to 27 Live) became the local offices for Borden's. By this time, the automobile was becoming more widely used and, according to the City of Evanston records, this space became a garage. Since the 1920s, it is believed that the garage was abandoned and the space hasn't been used for anything but a dumping ground.

In 2007, when the current owners bought the building along Church as well as this "annex" out of foreclosure, the roof had already caved and the City requested that it be replaced or the building torn down altogether. We are now thrilled to be giving this historic building new life...as The BARN!

Features of "THE BARN" Then and now...

The super-cool, boarded up windows throughout the space, most noticeable on the west wall (both inside and out), are the actual windows to the horses' stalls. On the exterior, they are boarded up with original green wood. Inside, we have restored them to create a cool architectural feature.

The discoloration on walls throughout reveals the hayloft. While we're serving more than hay, we have brought back the "loft" over the kitchen for dining, as well as a supper club-like, intimate private dining area with great vibe and view.

No longer noticeable is the original brick floor and truss ceiling, though when we dug deep to bring in modern plumbing, we collected many old bricks and even a milk bottle circa 1880s which is displayed right here in The Barn. In 1910, Borden's added the concrete floor, much of which you are standing on presently.

The old green barn door, which is believed to be original, has been restored and re-hung on the outside of the building. The large, steel-paned, factory glass window which is similar to what would have been used at the time now sits in its place.

The original address for Borden's was "Rear 1016 Church" which we successfully have resurrected.

THE BARN

A Modern Meaterie



Desserts

FROM THE CART

**HAZELNUT
CHOCOLATE MOUSSE**
with candied hazelenuts
and whipped cream 7

CRÈME BRULÉE
with raspberries 8

CLASSIC AFFOGATO
vanilla gelato & espresso 7
add shot of strega or PX sherry 11

LEMON AFFOGATO
lemon sorbetto with aperol
or moscato d'asti 11

CHEESE
with oat crackers and house made jam
6 per selection



DESSERT WINE

Vietti Moscato d'Asti Piedmont, Italy 2015	10	40
Valdespino 'Innocente' Fino, Spain NV	12	48
Inniskillin Vidal Icewine, Niagara, Canada	19	58
Dandelion 30yr Pedro Ximenez, Barossa, Australia NV	13	52
Oremus Tokaji 5 Puttonoyos, Hungary 2006	17	68
Rare Wine Company Boston Bual, Madiera, Portugal NV	14	56
Warres Otima 10 yr Tawny Port, Portugal (500l) NV	11	42
Taylor Fladgate Port LBV, Portugal 2011	12	50

CORDIALS & LIQUEURS

Aperol
Bailey's
Bitter Truth Violet
C. Drouin Calvados
Caffe Borghetti Espresso
Campari
Carpano Red Vermouth
Carpano White Vermouth
Chartreuse Green
Chartreuse Yellow
Cherry Heering
Combiér Orange
Frangelico
Galliano
Grand Marnier
Lazzaroni Amaretto
Lazzaroni Amaro
Lillet Rose
Lucano Amaro
Luxardo Maraschino
Montenegro Amaro
North Shore Absinthe
Park Cognac VS
Punt e Mes
Rhine Hall Apple Brandy
Romana Sambuca
Rumchata
Sloe Gin Sipsmith
St.-Germaine
Strega
Zwack