



The Red Barn Café

Soup of the Day

freshly prepared soup from seasonal ingredients
\$6

Greek Salad

*mixed greens, cucumbers, tomatoes, artichoke hearts,
olive mix, feta cheese, and genoa salami
served with Greek dressing*
\$6

APPETIZERS

Spicy Scallop Cake

served over rice, topped with sriracha aioli
\$10

Ahi Tuna

*seared Ahi Tuna atop Asian slaw, dressed in a cilantro
garlic sauce. Served with wasabi cream and pickled ginger*
\$12



Tiger Mountain Vineyards

Wines by the Glass ...

Viognier - delicate white, orange blossom nose	9
Petit Manseng - white, TMV exclusive	12
TNT-Touriga Nacional-Tannat - dry with rich berry aromas	7
Rabun Red - popular, five grape blend	7
Malbec - medium bodied, earthy, dark fruit	8
Tannat - rich, full bodied, smoky	8
Norton - American Native, bold, spicy	7
Cabernet Franc - bright fruit, smooth	8

Friday Evening Dinner

7:00-9:30 pm

Reservations: 706-782-4777

ENTRÉES

Eggplant Mascarpone

*sauteed eggplant medallions over linguine with tomato
Alfredo and julianne vegetables.*
\$15

Stuffed Chicken Breast

*boneless chicken breast stuffed with cheese and spinach
and topped with caper butter. Served with herb rice
and vegetable strata.*
\$15

Beef Medallions

*grilled steak with roasted garlic peppercorn cream sauce.
Served with sauteed broccolini and smoked vinegar mashed
potatoes.*
\$20

Grilled Salmon

*fresh grilled salmon with saffron cream sauce.
Served with herb rice and vegetable strata.*
\$18

Beef Tips and Shrimp

*Grilled shrimp and beef over linguine tossed in a
cilantro-garlic sauce topped with Asian stir-fry vegetables.*
\$20

Apricot-Chipotle Glazed Pork Wings

*2 glazed pork shanks, served with sauteed broccolini
and smoked vinegar mashed potatoes.*
\$16

DESSERT

Crème Brûlée

\$5

Ginger Apple Bread Pudding

\$5

Dishes prepared by

Rob Rotunno of Corkscrew Cafe, Dahlonega