

The Granary at Pine Tree Barn

The Barn at Pine Tree, a historical landmark barn built in 1868, was a stock barn for more than 100 years. In the 1960's Robert and Betty Dush developed the farm into one of Ohio's largest Christmas Tree farms. Over subsequent years the Dush family restored the "bank" barn into gift shops, a home furnishings and interior design studio and luncheon restaurant.

The grain bins in the century old barn became the home of The Granary in the fall of 1980. In the beginning, only simple refreshments were served.

Today, the Granary Restaurant boasts a special menu of house-made entrees and desserts.

We trust you will enjoy!

Entrees

French Onion Soup

A house specialty

Tender onions are simmered in a hearty blend of spices, broth and wine. Served in a traditional earthenware bowl topped with croutons and provolone cheese. Served with muffin or bread choice \$6.95

With Green Garden Salad or Cashew Spinach Salad \$10.95

Soup du Jour

Served with muffin or bread choice \$6.95

With Green Garden Salad or Cashew Spinach Salad \$10.95

Crepe du Jour

A traditional French crepe with a delectable, seasonal filling.

Served with a choice of Green Garden Salad, Cashew Spinach Salad, French Onion soup or Soup du Jour.

\$10.95

Quiche du Jour

House made. A delicate, hand-formed crust is filled with imported cheeses, eggs & cream. Each day we offer two varieties: Meat or vegetarian. Served with Green Garden Salad, Cashew Spinach Salad, French Onion Soup or Soup du Jour \$10.95

Marie's Pesto Chicken and Pasta

Grilled Chicken Breast topped with Marie's house made Parmesan pesto, nestled on a bed of angel hair pasta infused with lemon, olive oil and garlic. Garnished with red peppers, fresh green onions and black olives. Served with a choice of Green Garden Salad or Cashew Spinach Salad & Sour Dough Baguette.

\$13.95

Pine Tree's Pasta du Jour

Delightful pasta dishes made with our own original recipes. Served with choice of Green Garden Salad or Cashew Spinach Salad and Sour Dough Baguette.

\$11.95

Pizza du Jour

The freshest ingredients nestled in a delicate hand formed crust and baked to golden brown. Varieties change daily.

\$9.95

Black & Bleu Steak Salad

Grilled tender Sirloin Steak served on a bed of fresh greens topped with grilled peaches, grape tomatoes, pecans, & crumbled blue cheese. We recommend our blue cheese or house-made balsamic vinaigrette dressing. With Bread Choice.

\$13.95

If you have a food allergy or special dietary requirements please notify your server.

***Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food-borne illness.**

Sandwiches

Sandwiches are served with your choice of a Green Garden Salad, Cashew Spinach Salad, French Onion Soup or Soup du Jour.

Half Club Croissant

Thinly sliced breast of smoked turkey, ham and bacon, topped with Swiss cheese, lettuce and tomato on a buttery croissant.
\$9.95

Half Turkey Panini Melt

Smoked turkey, melted yellow & white cheddar, thinly sliced Granny Smith apples, baby spinach and house-made honey chipotle, toasted on multi-grained bread until golden brown.
\$9.95

Half Pastrami Melt

Layers of pastrami, melted Swiss cheese, tomato, purple onion and Thousand Island dressing on rye swirl bread, grilled until golden-brown. Served with side of sauerkraut.
\$10.95

Above sandwiches available as whole sandwich, additional \$2.95.

Whole Grilled Chicken Sandwich

Grilled chicken breast topped with roasted red peppers, bacon and melted provolone cheese, served on toasted Ciabatta bun with baby spinach and dressed with our Bistro Sauce.
\$11.95

Signature Luncheon Salads

Luncheon Salads are served with a choice of muffin or bread.

Johnny's Orchard Salad

A blend of Romaine lettuce, spring mix and spinach, topped with red and green apples, diced ham, shredded Swiss cheese, sprinkled with dried cranberries and cashews. We recommend our house made Sweet and Sour dressing.
\$10.95

Harvest Salad

A blend spinach and spring mix topped with grilled raspberry walnut-marinated chicken, sweet pears, red grapes and spiced candied walnuts. We recommend Raspberry Walnut or house-made Balsamic dressing
Harvest Salad With Chicken \$10.95 Also Available with Salmon \$14.95

Grilled Chicken Caesar Salad

Marinated Grilled chicken breast served on a crisp bed of fresh Romaine lettuce tossed in creamy Caesar dressing. Garnished with tomatoes, black olives, house-made croutons and finished with grated parmesan cheese.
\$10.95

Cashew Spinach Salad

A plentiful bed of fresh hand-picked baby spinach topped with red onions, chopped hard-boiled eggs and finished with a sprinkle of cashews
\$9.95

With Hot Bacon Dressingadd \$.75

Add Feta or Bleu Cheese to Any Salad.....\$1.25

Salad Dressings

House-made: Balsamic Vinaigrette, Sweet & Sour, and White French

Other Dressing Choices: Parmesan Peppercorn, Raspberry Walnut, French, Lite Italian, Mango Chardonnay,
Creamy Bleu Cheese.

For Hot Bacon Dressing, add \$.75

Breads & Muffins

House-made Lemon Crumb Muffin, Dilly Bread, Multi-Grain Baguette or Sour Dough Baguette or Muffin du Jour.
\$2.25

Desserts

Any pie served a la mode, add \$1.50

Sour Cream Fruit Pie

A house specialty for over 30 years.

Your choice of perfectly ripe peach or black raspberry fruit, blended with a touch of sweet sour cream filling and nestled in a delicate house-made pie crust.

\$5.25

Southern Pecan Pie

House-made flaky crust filled with a delicious traditional molasses and pecan filling.

\$4.95

Seasonal Frozen Treats

Delicious seasonal ice cream, sorbet or gelato du jour.

\$4.95

Brownie Praline Pecan Sundae

A house-made pecan brownie served warm, topped with chocolate, caramel, whipped cream and a sprinkle of pecans. Served with a scoop of vanilla ice cream.

\$5.95

New York-Style Cheesecake du Jour

House made. Varieties change weekly.

\$5.95

Stacked Apple Walnut Pie

Sliced Granny Smith apples are blended with cinnamon, nutmeg and brown sugar, then piled high in our house-made crust, topped with toasted walnuts.

\$4.95

Cold Beverages

Coke, Diet Coke, Cherry Coke, Sprite, IBC Root Beer, Diet IBC Root Beer
Raspberry Iced Tea (Sweet), Black Tea (Unsweet), San Pellegrino Sparkling Water

\$2.25

Hot Beverages

Fresh Brewed Coffee- *Regular or Decaf (Decaf flavors change daily)*

Herbal Hot Tea *served with lemon and honey.*

\$2.25

Tiger Spice Chai Tea *(served hot or iced)*

Cappuccino- *Swiss Mocha, Hazel Nut or French Vanilla*

Gourmet Hot Chocolate- *Chocolate Supreme, Mint or Caramel*

\$2.95

For Children Under Ten

Grilled American Melt

All American cheese on thickly sliced whole wheat bread toasted until melted.

Served with chips, applesauce and grapes. \$6.95

Penne Pasta

Penne pasta with marinara sauce served with multi-grain bread with sides of apple sauce and grapes. \$6.95

Cheese or Pepperoni Pizza

Your choice of plain cheese or pepperoni and cheese pizza served with apple sauce and grapes. \$6.95

Wine

14 Hands Winery *Columbia River Valley, Washington*

Moscato - A light, smooth white with aromas of white rose, ripe honeydew, peach and tangerine. Delicious.

Riesling - Sweet, bright and crisp, this traditional Riesling displays flavors of apple, pear and apricot.

\$5.95/glass \$16.95/bottle

Mirassou Winery *Modesto, California*

Merlot – Flavors of black cherry, blackberry and hints of vanilla and slight spice.

Chardonnay – Intense flavors of peach, nectarine and other tropical notes, with a hint of citrus and oak.

Pinot Grigio – Intense flavors of apple, peach, pear and citrus. Crisp and refreshing.

\$5.95/glass \$16.95/bottle

Dark Horse Winery *Modesto, California*

Cabernet Sauvignon – Blackberry and black cherry, slight tannin, brown spice and a hint of dark chocolate.

Sauvignon Blanc – Flavors of pink grapefruit, fresh tropical fruits and bright citrus with a crisp, bright finish.

Pinot Noir – With flavors of fresh red cherry and strawberry, complimented with a gentle flowery finish.

\$5.95/glass \$16.95/bottle

Ohio Wines

We are proud to showcase these delicious, locally produced wines. These wines make great gifts – take a bottle home today!

Troutman Vineyards *Wooster, Ohio*

A small, family-owned vineyard producing delicious wines right here in Wayne County since 2001.

Farmers White – Sweet and refreshing, this wine is made from locally grown blanc grapes.

Farmers Red – This sweet red is crisp and delicious. Made from 100% locally grown Concord grapes.

White Menagerie – Made from Seyval Blanc grapes, this is a crisp wine with a slightly citrus aroma.

\$5.95/glass \$16.95/bottle

Brietenbach Winery *Dover, Ohio*

Award-winning, family-owned winery in the Heart of Amish Country

Festival Blend – Special Reserve. For those who prefer a dry red, enjoy this Chianti-style cabernet blend.

\$6.95/glass \$18.95/bottle

Roadhouse Red – A classic, semi-sweet red wine made from a unique blend of French and American grapes.

\$5.95/glass \$16.95/bottle

Blue Barn Winery *Wooster, Ohio*

A small, family owned vineyard right here in Wayne County producing delicious, limited production wines.

Vintners Reserve White - A light, semi-dry blend of Reisling, Vidal Blanc and Chardonnay with hints of peaches, green apple, toasted vanilla and a smooth buttery finish. Glass - \$6.95 Bottle - \$18.95

Vintners Reserve Red - A rich, full-body dry red blend of Cabernet Sauvignon, Merlot and Syrah with notes of black cherry, plum and a hint of oak. Glass - \$6.95 Bottle - \$18.95

Beer & Alcoholic Beverages

Heineken, Sam Adams (Varieties change seasonally), Dortmund Gold, Great Lakes IPA and Seasonal Great Lakes - \$4.25

“Featured” Beer of the Week - \$4.25 Budweiser, Bud Light - \$3.25

Featured Mimosa (Changes Weekly) - \$4.95

Did you know? You can take unfinished bottles of wine home with you! (Corked and bagged, of course!)

All wines are available for purchase to go – See the front desk!