

THE BARN

A T M E A D O W L A K E

SMALL PLATES

Perfect for one, Ideal to share

 SPICY GARLIC SHRIMP	\$12
Shrimp sautéed in a spicy garlic lime hot sauce served with toasted artisan bread	
STUFFED MUSHROOMS	\$10
Four oven roasted cremini mushrooms filled with cream cheese and smoked bacon	
CHORIZO & CHIPOTLE PINSA BREAD	\$13
Oven baked pinsa bread, with chorizo sausage, crushed tomatoes, onion straws, and finished with smokey chipotle sauce	
FRIED PICKLE CHIPS	\$8
Crispy fried pickle chips with remoulade	
SEASONAL PIEROGIES	\$11
Locally sourced pierogies sautéed with caramelized onions, and a side of herbed sour cream sauce	
Ask about seasonal filling	
SRIRACHA & GOAT CHEESE TOMATO DIP	\$11
A blend of tangy goat cheese, roasted tomatoes, and a kick of sriracha with crispy fried pita chips	
STUFFED JALAPEÑOS	\$12
Fresh jalapeño halves loaded with savory spiced chorizo, blended with mozzarella, and cream cheese	
 CRAB CAKES	\$13
Two jumbo lump crab cakes panko breaded and pan seared with remoulade	
SOFT PRETZELS	\$9
Three warm pretzels served with house beer cheese	
TOMATO JAM & GOAT CHEESE BRUSCHETTA	\$9
Garlic toasted artisan bread topped with tangy goat cheese, and sweet-savory tomato jam	

HANDHELDS

Served with fresh cut fries, Sub pub chips for \$2

Gluten free potato bun available for \$3

TRIPLE DECKER CLUB	\$15
Ham, turkey, bacon, lettuce, tomato, swiss, and mayo on Texas Toast	
PERCH SANDWICH	\$16
Lightly breaded fried perch with lettuce and tartar sauce	
SMOKEHOUSE CHICKEN WRAP	\$14
Grilled Chicken, smoked gouda cheese, tomato jam, lettuce, and peppered bacon	
SHRIMP PO-BOY WRAP 2.0	\$15
Fried shrimp, slaw, and tomatoes with remoulade	
 ULTIMATE GRILLED CHEESE 2.0	\$14
American, smoked gouda, peppered bacon, caramelized onion, side of BBQ	

½ POUND BURGERS

Served with fresh cut fries, Sub pub chips for \$2

Gluten free potato bun available for \$3

 *THE BARRN	\$15
Lettuce, onion straws, jalapeño, The Barrn sauce, and cheddar cheese	
*THE G.O.A.T.	\$16
Goat cheese, tomato jam, peppered bacon, and lettuce	
*BOURBON BACON BURGER	\$15
Lettuce, tomato, bacon, bourbon glaze, and pepper jack cheese	
*CARAMELIZED ONION BURGER	\$15
Lettuce, tomato, caramelized onions, balsamic reduction, and swiss cheese	
*ALL AMERICAN BURGER	\$14
Lettuce, tomato, onions, pickles, mayo, and American cheese	
 *STEAKHOUSE	\$16
Sautéed mushrooms, onion straws, smoked gouda cheese, peppered bacon, lettuce, tomato, and house steak sauce	



Chef Inspired Plates

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

THE BARRN

AT MEADOW LAKE

ENTRÉES		SALADS	
10 OZ NEW YORK STRIP *STEAK	\$26	HOUSE	\$7 HALF \$9 FULL
House salad and broccoli served with a side of fries		Mixed greens, tomatoes, onions, cheddar cheese, and croutons	
PENNE RUSTICA	\$16	CAESAR	\$7 HALF \$9 FULL
Penne pasta, sautéed with chorizo sausage, peppers, onions, crushed tomatoes, and fresh garlic		Romaine lettuce, parmesan cheese, croutons, tossed in a Caesar dressing	
STIR FRY	\$16	CHEF	\$9 HALF \$11 FULL
Fresh vegetables tossed in teriyaki over rice Add chicken \$4, shrimp \$5, or *steak \$6		Mixed greens, tomatoes, onions, cheddar cheese, turkey, ham, hard-boiled egg, bacon, and croutons	
 GARLIC *STEAK AND GREENS	\$23	 FALL HARVEST	\$9 HALF \$11 FULL
Marinated NY strip steak bites, tossed with bacon braised green beans, and on top of creamy mashed potatoes		Mixed greens, red onions, rum-caramel apples, candied walnuts, mozzarella cheese, tossed in cider vinaigrette	
CAJUN CHICKEN PASTA	\$16	Add chicken \$4, shrimp \$5, or *steak \$6 to any salad	
Penne pasta and grilled chicken in a creamy cajun sauce Sub: CHORIZO SAUSAGE for \$2		DRESSINGS	
PERCH DINNER	\$19	House Ranch, Italian, Caesar, Raspberry Vinaigrette, Lemon Vinaigrette, Cider Vinaigrette, Blue Cheese	
Four lightly breaded and fried perch filets, served with fries, coleslaw, and tartar sauce		“ASK ABOUT TODAY’S HOUSE CRAFTED SOUP”	
 SHRIMP SCAMPI	\$16	BARRN SIDES \$5	
Grilled shrimp in garlic white wine butter sauce, tossed with thin spaghetti		Fresh Cut Fries	
		Side Salad	
		Mashed Potatoes	
		Honey Glazed Carrots	
		Bacon Braised Green Beans	
		(Garlic Bread \$2)	
		KIDS MENU (12 & UNDER)	
		HOT DOG – *HAMBURGER --	
		CHICKEN TENDERS -- GRILLED CHEESE	
		Served with fresh cut fries and Juice Box.	
		Sub Pub Chips for \$1.00 Add Cheese to hamburger for .50	
WINGS			
TRADITIONAL	6 - \$8 12 - \$15		
Bone-in jumbo chicken wings			
BONELESS	6 - \$9 12 - \$17		
House hand-breaded boneless chicken wings			
SAUCES			
Hot, Mild, BBQ, Garlic Parm, Nashville Hot, Teriyaki, Bourbon Glaze, Hot Honey, The Barrn Sauce, Hot Garlic Lime			
DRY RUBS			
Lemon Pepper, Cajun, Nashville Hot			
“ASK ABOUT TODAY’S HOUSE CRAFTED DESSERT”			

 Chef Inspired Plates

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

THE BARRN

A T M E A D O W L A K E

THE BARRN'S CRAFT COCKTAILS

BARRN OLD FASHIONED

Maker's Mark whiskey,
simple syrup, and bitters

\$9

BARRNberry LEMONADE

Blueberry Vodka, blueberry purée,
and lemonade

\$9

APPLE MARTINI

Tito's Vodka, Sour Apple Pucker,
lemon juice, and apple juice

\$9



PUMPKIN ESPRESSO MARTINI

Vanilla Smirnoff, Kahlua,
pumpkin spice syrup, and cold brew

\$10

JALAPEÑO MARGARITA

Jose Cuervo Tequila, lime juice,
fresh jalapeño slices, and
jalapeño simple syrup with a Tajin rim

\$9



APPLE PIE MARGARITA

Jose Cuervo, Cointreau, apple
cider, lime juice, and vanilla syrup

\$10



APPLE BOURBON SMASH

Bulleit Rye, apple cider, bitters,
lemon juice, and simple syrup

\$9

ORANGE CRANBERRY MULE

Vodka, ginger beer, cranberry juice,
orange juice, and lime

\$9

WHITE WINE

Chardonnay \$7 - Glass | \$30 - Bottle

Pinot Grigio \$8 - Glass | \$30 - Bottle

Sauvignon Blanc \$8 - Glass | \$30 - Bottle

RED WINE

Cabernet \$8 - Glass | \$30 - Bottle

Merlot \$8 - Glass | \$30 - Bottle

SPARKLING WINE

Prosecco \$8 - Glass

BEER

Miller Lite \$4.00

Bud Light \$4.00

Coors Light \$4.00

Michelob Ultra \$4.00

Corona \$4.50

Blue Moon \$5.00

Guinness \$5.00

Rhinegeist IPA \$5.50

Heineken 00-NA \$4.50

SELTZERS

High Noon \$6.50

Sun Cruiser \$6.00

White Claw \$4.50

Downeast Cider \$4.00

THE BARRN SEASONALS

Ask about our
Seasonal Beers and Craft Cocktails

BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Starry,
Mug Root Beer, Lemonade, Sweet and Unsweet Iced Tea



MIXOLOGIST INSPIRED

THE BARRN

AT MEADOW LAKE

THE BARR LEGACY

The rich history of the Barr Family starts in 1895, when William Banks (W.B.) Barr married Anna Elizabeth Seaton. The couple raised five children on their fruit and dairy farm in Wellsville, OH.

On July 2, 1913, W.B. Barr bought the 200-acre property at 1211 39th St. N.E. in Canton from the Joseph Klinker estate. The property included eight cows and an old wooden barn.

In 1923, the growth of the Barr dairy business was based on the idea that there would be a market for pure, raw milk in the city of Canton. Previously practically all the milk used by the city was supplied by a company which sold only pasteurized milk. The Barrs felt that a market for raw milk for invalids and babies could be created. Daily, the Barrs sold over 600 bottles of milk. One of their accounts being Aultman hospital.

W.B. Barr died in 1942, leaving the farm to his children. His son, Ransom, continued living on the farm and farming it. Ransom lived a life of service in Canton and in the Plain Local community. Serving as the Plain Local Board of Education President for 30 years. Ransom Barr Elementary School was built in his honor.

In 1962 Ransom learned he had emphysema and could not farm anymore. He and his son, Roy, decided they would turn the farm into a golf course. In June of 1962 they had an auction and sold the cows and machinery.

In July of 1963 Meadowlake Golf Club opened for business. In 1973 the upper barn was remodeled into a bar, kitchen, and banquet hall. Also adding the pool and tennis court.

In 1982, Roy's son Phil began his journey of carrying on the Barr legacy. Roy joined his ancestors in passing the reins from father to son in 1995. Phil and Roy extended their partnership through 2015 when Roy finally (kind of) retired. (If you're lucky you can catch a glimpse of Roy hanging out around the property)

And so, in 2025 a new piece of the Barr legacy was created when Phil's three sons, Jason, Justin and Josh decided to join their father in the family business.

From generations ago, to the future generations, one thing will always stay the same with the Barr Family; Devotion to family and this community, that is the Barr Legacy.

Thank you for being part of our legacy!