EASY GOING

CAPRESE SALAD Poultney Farm Heirloom Tomatoes, Maplebrook Farms Fresh Mozzarella, Balsamic Drizzle, Garlic Olive Oil, Salt & Pepper......................................................15

BARROWS HOUSE SALAD Yoder Farms Mixed Greens, Choice of Dressing......................................................10

THE BIBB SALAD Boston Hydro Bibb Lettuce, Housemade Ranch Dressing, Warm Bacon, Bayley Hazen Bleu Cheese Crumbles, Candied Pecans, Heirloom Cherry Tomatoes, Pickled Red Onions......................................................15

BARROWS HOUSE SUMMER TIME HUMMUS Chick Peas, Olive Oil, Cumin, Pickled Vegetables, Olives, Grilled Naan Bread......................................................13

HOUSE FRIES Rosemary Dust, White Truffle Oil, Grated Parmesan Cheese, Curry Ketchup......................................................12

THAI FRIED CHICKEN LETTUCE WRAPS Spicy Ginger Garlic Soy, Sriracha Mayo, Green Onion, Bibb Lettuce Pickled Carrot & Onion Slaw......................................................21

BUFFALO CAULIFLOWER Wild Buffalo Sauce, Bayley Hazen Bleu Cheese Crumbles, Housemade Ranch Dressing......................................................16

CLASSIC MUSSELS White Wine, Fine Herb Butter, Baguette......................................................18

HAND HELDS

VERMONT PIG BURGER Neuskie’s Bacon, Black Forest Ham, Cabot Cheddar Cheese, Smokey Maple Glaze, Garlic Aioli......................................................21 Add on: Maple Bacon, Local Egg, Avocado Fresca +3

LOBSTA SALAD “ROLL” 7 oz. Maine Lobster, Bibb Lettuce, Buttery Toasted Fresh Brioche Bread, House Made Black Truffle Ranch Dusted Chips......................................................30

KOREAN STICKY BUNS Shredded Smoked Brisket, House Pickled Carrots, Cilantro, Red Cabbage Slaw, Sambal Aioli......................................................23

HALIBUT SANDWICH Miso Aioli, Asian Slaw, Brioche Roll......................................................22

CLASSICS

EGGPLANT PARMESAN Green Mountain Creamery Chevre, Asiago, Mascarpone, Home Made Pomodoro Sauce, Fresh Mozzarella Cheese......................................................22

TUNA POKE Ponzu Sauce, Avocado Mousse, Sticky Rice, Sesame Seed, Seaweed Salad, Ginger, Sambal Aioli, Wonton Chips, Wasabi......................................................24

STEAK FRITES 7 oz Creekstone Farm Filet, Shoestring Potatoes, Asparagus......................................................40

SIMPLY GRILLED SALMON Faroe Island Salmon, Kale Pesto, Tequila Lime Rice, Charred Broccoli......................................................30

MAINS

NY STRIP STEAK Cabot Cheddar Fondue, Smoked Maple Glaze, Roasted Red Peppers, Buttermilk Onion Rings, Franks Red Hot Drizzle......................................................35

CHICKEN TERIYAKI BOWL Misty Knoll Farm Raised Chicken, Teriyaki, Pickled Ginger, Carrots, Onions, Cilantro, White Rice......................................................28

SHRIMP GNOCCHI Green Goddess Pesto, Chili Flakes, Parmesan Cheese......................................................24

CRAB CAKES & FRITES Dill, Tarragon Tartar Sauce, Yoder Farms Greens, House Frites 26
**Artisan Cocktails**

**CBD Collins**
'Sprig' CBD Infused Sparkling Melon or Citrus Soda with Green Mountain Organic Gin or Vodka, Fresh Lemon

**Strawberry Lemon Ginger Martini**
Fresh Strawberries, Thyme Syrup, Lime, Tito's Vodka, Ginger Liqueur, Limoncello

**Barrows House Margarita**
Classic Lemon/Lime Made with Fresh Squeezed Juices and Lite Agave. Choice of Hornitos Reposado or Astral Blanco. Ask your Server for Seasonal or Special Additions To Your Margarita

**Stoli Doli Martini**
Two Week House Infused Fresh Pineapple with Stoli Vodka. Add Chambord for a Twist on the Classic French Martini

**Vermont Manhattan**
Smuggler's Notch Maple Syrup Infused Bourbon, Antica Formula Vermouth, Orange Bitters, Luxardo Cherry

**Blueberry Lemonade**
Fresh Lemon, Stoli Blueberry Vodka, TNT Citrus Bitters, Muddled Blueberries, Lemonade. Served in a Mason Jar

**Doctor's Orders**
Malibu Coconut Rum, Captain Morgan Spiced Rum, Luxardo Cherry Liqueur, Cream of Coconut, Fresh OJ, Pineapple Juice

**Not Your Father's Gibson**
Muddled Cucumber, Hendrick's Gin, Cocktail Onion

**Smoked Maple Old Fashioned**
Knob Creek Smoked Maple Bourbon, Muddled Luxardo Cherry with Orange, Bitters and Splash Soda

**Watermelon Paloma**
Muddled Watermelon, Fresh Lime Juice, Agave, Milagro Silver Tequila, Grapefruit

**Mojito Mule**
Mount Gay Silver Rum, Fresh Lime, Ginger Beer, Muddled Mint

**Wines by the Glass**

**Red**
- Arenya Estate Cabernet Mendoza Argentina 2016.....9
- Inkberry Mountain Estate Shiraz/Cabernet Central Ranges Australia 2016.....11
- Trig Point Diamond Dust Cabernet Alexander Valley CA 2015.....15
- Duecorti Nebiolo d’Alba Italy 2015.....12
- Piatelli Reserve Malbec Mendoza Argentina 2015.....11
- Stafford Hill Pinot Noir Willamette OR 2014.....13
- Sean Minor Four Bears Pinot Noir Central Coast CA 2013.....11
- Villa Di Monte Chianti Italy 2016.....10

**White ~ Rose**
- Aviary Chardonnay Napa Valley CA 2016.....12
- Corte Maschini Corte Falco Pinot Grigio Veneto Italy 2015.....9
- Boundary Breaks Semi-Dry Riesling Finger Lakes NY 2015.....9
- Shoofly Chardonnay Adelaide Hills S. Australia 2015.....9
- Three Brooms Sauvignon Blanc Marlborough New Zealand 2016.....11
- Zonin Prosecco or Prosecco Rosè NV Italy 187 ml.....12
- Podere Santa Maria Falanghina Italy 2016.....9
- Tavern Selection Rosé Please Inquire for Current Offering.....9

Wine Spectator 2018 Award of Excellence

Barrows House Proudly Supports Local Producers