

# BARROWS HOUSE

L U X E F A R M T A B L E E P I C U R E

*Lauren and Steven Bryant, Proprietors*

## E A S Y G O I N G

BABY GEM ASIAN CAESAR SALAD Wonton Crisps, Cucumbers, Carrots, Hard Boiled Eggs, Parmesan Cheese, Creamy Sesame Vinaigrette .....	13
BARROWS HOUSE SALAD <i>Yoder Farms</i> Mixed Greens, Choice of Dressing.....	10
DEVILED EGGS Sweet Relish, Roasted Red Pepper, Maple Bacon Lardons.....	12
ROASTED BEETS Herbed Vermont Goat Cheese, Beets Tossed in Local Honey & Myer Lemon, Arugula, White Truffle Vinaigrette.....	15
TRUFFLE FRIES Housecut Fries, Parmesan Cheese.....	12
THE WEDGE <i>Nueske's</i> Bacon, Candied Pecans, Pickled Shallots, Grape Tomatoes, Croutons, <i>Bayley Hazen</i> Bleu Cheese Crumble .....	13
CLASSIC MUSSELS White Wine, Fine Herb Butter, Baguette.....	16
BANG BANG SHRIMP Butter Lettuce, Pickled Shallots, Myer Lemon.....	16
FLATBREAD OF THE DAY Chef's Daily Creation.....	MP
VERMONT POUTINE House Gravy, <i>Meadow Brook Farms</i> Cheddar Curds, Ranch Dust.....	16

## C L A S S I C S

NEW ENGLAND JAMBALAYA Lobster, Shrimp, Andouille, Chicken, Sticky Rice.....	28
BARROWS WINTER BURGER Sharp Cheddar Pimento Cheese, Red Onion Bacon Jam, Lettuce, Tomato, Avocado Ranch, Craft Burger Bun, Housecut Fries .....	17
Add on: Maple Bacon, Local Egg, Avocado Fresca +3	
EGGPLANT PARMESAN <i>Green Mountain Creamery</i> 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.....	21
STEAK FRITES 7oz <i>Creekstone Farm</i> Filet, Shoestring Potatoes, Asparagus, Bleu Cheese Fondue.....	39
SIMPLY GRILLED SALMON <i>Faroe Island</i> Salmon, Plum BBQ Sauce, Sticky Rice, Charred Broccoli.....	30
BUTTER CHICKEN <i>Coleman Farms</i> Organic Chicken, Indian Spices, Sticky Rice, Grilled Naan Bread.....	22

## P U B G R U B

CHEF MIKEY'S MEATLOAF House Ground Beef, Bacon Wrapped, Mashed Potatoes, Topped with Chipotle Ketchup, <i>Cabot</i> Cheddar, House Gravy, Fried Onion Strings.....	22
BARROWS HOUSE CHICKEN MARSALA Wild Mushroom, Chicken & Veal Demi Glaze, Mashed Potatoes, Charred Broccolini, Black Truffle, Fresh Grated Romano .....	26
SHRIMP GNOCCHI Housemade Pesto, Fresh Grated Romano Cheese.....	24
NONNA'S ALFREDO <i>Lilly's Fresh</i> Fettucine, Nonna's Secret Sauce, Oven Roasted Tomatoes, Roasted Garlic, Grated Parmesan Cheese, Spinach.....	18
Add on: Blackened Chicken +4 (6) Grilled Shrimp +8	

**Barrows House Proudly Supports Local Producers**

Maple Meadow Farm *Salisbury*  
 Lilly's Fresh *Everett*  
 Grafton Village Cheese *Grafton*  
 Maplebrook Farm *Bennington*  
 Earth & Sea *Manchester*  
 Misty Knoll Farm *New Haven*  
 Thomas Dairy *Rutland*

*Cabot* Creamery *Middlebury*  
 Wallingford Locker *Wallingford*  
 Yoder Farm *Danby*  
 Poultney Meadow Farm *Poultney*  
 Lucky 7 Farm *Rotterdam*  
 Dorset Bakery *Dorset*  
 Dorset Maple Reserve *Dorset*

Runamok Maple *Cambridge*  
 Old Mill Apiaries *Pawlet*  
 Smuggler's Notch Distillery *Smuggler's Notch*  
 Silo Distillery *Windsor*  
 Vermont Coffee Company *Middlebury*  
 Jasper Hill Farm *Greensboro*  
 Green Mountain Creamery *Brattleboro*

## A R T I S A N C O C K T A I L S

<p>CBD COLLINS.....14 ‘Sprig’ CBD Infused Lemon Tea or Citrus Soda with Green Mountain Organic Gin or Vodka, Fresh Lemon</p> <p>FALL BACK BUCK .....13 Fresh Lime Juice, Light Agave, Pineapple Juice, Absolut Citron, Topped with Ginger Beer, Angostura Bitters</p> <p>BARROWS HOUSE MARGARITA.....13 Classic Lemon/Lime Made with Fresh Squeezed Juices and Light Agave. Choice of Hornitos Reposado or Astral Blanco.  Ask your Server for Seasonal Additions</p> <p>BARROWS FRENCH MARTINI.....13 Stoli Raspberry Vodka, Chambord, Pineapple Juice, Prosecco Floater</p> <p>VERMONT MANHATTAN.....14 <i>Smuggler’s Notch</i> Maple Syrup Infused Bourbon, Antica Formula Vermouth, Orange Bitters, Luxardo Cherry</p>	<p>DORSET SUNSET.....12 Gosling’s Black Seal Rum, Ciroc Vanilla Vodka, Fresh Orange Juice, Apple Cider</p> <p>SPIKED MULLED HOT CIDER.....12 House Mulled Hot Apple Cider, Choice of Captain Morgan Spiced Rum, Bulleit Bourbon, or Amaretto Disaronno</p> <p>TÖST-Y CRANBERRY PALOMA.....13 Fresh Lime, Light Agave, TNT Hopped Grapefruit Bitters, Milagro Silver Tequila, Cranberry Juice, Töst</p> <p>SMOKED MAPLE OLD FASHIONED.....13 Knob Creek Smoked Maple Bourbon, Muddled Luxardo Cherry with Orange, Bitters and Splash Soda</p> <p>JUNIPER &amp; POMEGRANATE FIZZ.....13 Fresh Lemon, Thyme Syrup, <i>Silo</i> Gin, Pama Liqueur, Topped with Töst</p> <p>SPICED MAPLE BOURBON SOUR.....13 Fresh Lemon &amp; Lime, <i>Dorset Maple Reserve</i> Smoked &amp; Spicy Syrup, Bulleit Bourbon</p>
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## W I N E S B Y T H E G L A S S

### R E D

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 Nebbiolo d’Alba Italy 2015.....12
PIATELLI Reserve Malbec Mendoza Argentina 2015.....11
RESPLENDENT BY ERATH Pinot Noir Oregon 2017.....12
SEAN MINOR Four Bears Pinot Noir Central Coast CA 2013.....11
VILLA DI MONTE Chianti Italy 2016.....10

### W H I T E ~ R O S E

AVIARY Chardonnay Napa Valley CA 2016.....12
CORTE MASCHINA Corte Falco Pinot Grigio Veneto Italy 2015.....9
BOUNDARY BREAKS Semi-Dry Reisling Finger Lakes NY 2015.....9
SHOOFLY Chardonnay Adelaide Hills S. Australia 2015.....9
THREE BROOMS Sauvignon Blanc Marlborough New Zealand 2016.....11
KOBAL Sauvignon Blanc Northeast Slovenia 2018.....12
ZONIN Prosecco or Prosecco Rosè NV Italy 187 ml.....12
TAVERN SELECTION Rosè Please Inquire for Current Offering.....9

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PLEASE NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.