

BARROWS HOUSE

LUXE FARM TABLE EPICURE

Lauren and Steven Bryant, Proprietors

EASY GOING

TOSTADAS Carne Asada, Refried Beans, Pepper Jack Cheese, Avocado Mousse, Pico de Gallo, Creme Fraiche, Charred Jalapeno	18
MINI STREET CORN ON THE COB Parmesan, Chili Powder, Fresh Limes, Chipotle Aioli...	14
HOUSE SALAD <i>Yoder Farms</i> Spring Mix, Cherry Tomato, Red Onion, Red Pepper, Carrots, Cucumber.....	13
MUSSELS White Wine Butter Sauce, Fine Herbs, Fennel, Roasted Garlic & Herb Crostini...	18
TUNA POKE Ponzu Sauce, Avocado Mousse, Sticky Rice, Sesame Seeds, Seaweed Salad, Ginger, Sambal Aioli, Wonton Chips, Wasabi.....	21
BAKED BRIE Roasted Garlic & Herb Crostini, Strawberry Preserves, Pepperoncini & Jalapeno Relish, Pecans	16
LEMON KALE & AVOCADO SALAD Meyer Lemon Juice, Local Honey, Hass Avocados, Garlic Infused Avocado Oil, Roasted Pine Nuts, Cotija Cheese.....	14
MELON & PROSCIUTTO Arugula, Olive Oil, White Wine Vinegar, Cantaloupe, Honey Dew, Bocconcini Cheese, Prosciutto, Fresh Basil, Fresh Mint.....	14

SANDWICHES & BURGERS

FRIED CHICKEN SANDWICH Honey Mustard, <i>Cabot</i> Cheddar, Bibb Lettuce, <i>Yoder Farm</i> Heirloom Tomatoes, Brioche Bun, House Cut Fries or Potato Chips	19
THE MCBARROWS Char-Grilled, Stacked Double Patties, Pickles, <i>Cabot</i> American Cheese, Shredded Lettuce, Russian Dressing, House Cut Fries.....	19
TAVERN BURGER 1/2 lb Dry Aged Certified Angus Beef, Bibb Lettuce, Heirloom Tomatoes, <i>Grafton</i> Cheddar, Pecan Smoked Bacon Jam, Red Onions, Dill Pickle.....	20
BARROWS BRISKET SANDWICH Oak Smoked Brisket, <i>Cabot</i> Cheddar, Fried Onions, Arugula, Basil Hayden Bourbon BBQ Sauce, Sunny Side Up Egg, House Cut Fries or Potato Chips.....	20
ULTIMATE BBQ TURKEY SANDWICH Bibb Lettuce, Heirloom Tomatoes, Red Onion, Avocados, Roasted Garlic Aioli, Candied <i>Wallingford Locker</i> Bacon, Basil Hayden Bourbon BBQ Sauce, House Cut Potato Chips.....	20

ENTREES

SMOKED BRISKET Spaetzle Mac & Cheese, Citizen Cider Braised Red Cabbage, Toasted Bread Crumbs, Basil Hayden Bourbon BBQ Sauce, Pickled Red Onion, Bread & Butter Pickles.....	26
FISH TACOS Blackened Mahi Mahi, Coconut Rice, Citrus Pico de Gallo, Avocado, Charred Jalapeno.....	28
BBQ SHRIMP Wild Rice, Jumbo Shrimp, Onions, Peppers, Charred Broccolini, Natural Gravy, Roasted Garlic & Herb Crostini.....	25
14OZ CHAR GRILLED RIBEYE Chimichurri, Roasted Fine Herb & Black Truffle Potatoes, Parmesan, Garlic Confit, Charred Broccolini.....	34
MESQUITE PINEAPPLE CHICKEN KEBOB Red & Green Peppers, Red Onion, Fresh Pineapple, Cremini Mushrooms, Cherry Tomatoes, Charred Jalapeno, Coconut Rice.....	26

ARTISAN COCKTAILS

<p>CBD COLLINS.....14 <i>Long Trail</i> CBD Infused Raspberry Lime or Blackberry Seltzer with Green Mountain Organic Gin or Vodka, Fresh Lemon</p> <p>BULLEIT RYE MULE14 Bulleit Rye, <i>Maine Root</i> Ginger Brew, Fresh Lime Juice</p> <p>BARROWS HOUSE MARGARITA.....14 Classic Lemon/Lime Made with Fresh Squeezed Juices and Light Agave, Hornitos Reposado</p> <p>PEARTREE COSMOPOLITAN14 Fresh Lime, Absolut Pear Vodka, Cointreau, St. Germaine, Splash of Cranberry Juice</p> <p>SMOKED MAPLE OLD FASHIONED.....15 Knob Creek Smoked Maple Bourbon, Muddled Luxardo Cherry with Orange, Bitters and a Splash of Soda</p>	<p>VERMONT MANHATTAN.....14 <i>Smuggler's Notch</i> Maple Syrup Infused Bourbon, Antica Formula Vermouth, Orange Bitters, Luxardo Cherry</p> <p>SPICY BOURBON LEMONADE.....14 <i>Dorset Maple Reserve</i> Smoked & Spicy Syrup, Bulleit Bourbon, Lemonade</p> <p>TEQUILA COLADA.....14 1800 Coconut Tequila, RumChata, Pineapple Juice</p> <p>WATERMELON PALOMA.....15 Fresh Lime, Lite Agave, Milagro Silver Tequila, Watermelon Puree, Cointreau, Splash of Grapefruit Juice</p> <p>SPICY GHOST MARGARITA.....14 Fresh Lemon & Lime, Lite Agave, Grand Marnier, Ghost Spicy Tequila Blanco, Chili Lime Rimmed Glass</p> <p>MAINE BLUEBERRY & BASIL COOLER...14 Tito's Vodka, Muddled Basil, Fresh Lemon, <i>Maine Root</i> Blueberry Soda</p>
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WINES BY THE GLASS

RED

DE MARTINO Cabernet Chile 2018.....	10
INKBERRY Mountain Estate Shiraz/Cabernet Central Ranges Australia 2016.....	12
TRIG POINT Diamond Dust Cabernet Alexander Valley CA 2015.....	15
DUECORTI Nebbiolo d'Alba Italy 2015.....	14
PIATELLI Reserve Malbec Mendoza Argentina 2015.....	12
RESPLENDENT BY ERATH Pinot Noir Oregon 2017.....	14
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
TERRE NARDIN Pinot Grigio Italy 2018.....	10
BOUNDARY BREAKS Semi-Dry Reisling Finger Lakes NY 2015.....	10
SHOOFLY Chardonnay Adelaide Hills S. Australia 2015.....	10
THREE BROOMS Sauvignon Blanc Marlborough New Zealand 2016.....	12
KOBAL Sauvignon Blanc Northeast Slovenia 2018.....	13
ZONIN Prosecco or Prosecco Rosè NV Italy 187 ml.....	12
TAVERN SELECTION Rosè Please Inquire for Current Offering.....	10

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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.