

BARROWS HOUSE

LUXE FARM TABLE EPICURE

Lauren and Steven Bryant, Proprietors

STARTERS

DAILY SOUP chefs daily creation.....	8
BEET CARPACCIO roasted red and golden beets, ricotta salata cheese, toasted pistachios, baby arugula, honey balsmaic vinaigrette.....	15
SCALLOP CRUDO cold smoked, maple ponzu, serrano chile, orange supremes, pecans, chives.....	18
CRAB CAKES dill caper sauce, bell pepper brunoise.....	18

SHARED

PUMPKIN HUMMUS roasted garlic & rosemary, toasted pepitas, root vegetable chips	16
VT CHEESEBOARD local assorted artisanal cheeses, house-made apple butter, crostini.....	18
MUSSELS cabernet salami lardons, fennel, fire roasted tomatoes, garlic, chili flake, grilled bread.....	18

MAINS

NY STRIP STEAK 10 ounces, <i>Jasper Hill Bayley Hazen</i> blue cheese compound butter, steak fries, grilled asparagus.....	42
BRAISED LAMB SHANK roasted carrots, pearl onions, mashed potatoes	36
THE BURGER 8 oz patty, cheddar cheese, brioche bun, lettuce, tomato, Barrows burger sauce, hand-cut french fries.....	20
GRILLED SALMON roasted acorn squash, kale, smoked maple beurre blanc, crispy salmon skin.....	30
PAN SEARED COD cauliflower "risotto", bacon, Brussels sprouts, lemon beurre blanc, matchstick potatoes.....	32
WILD MUSHROOM PASTA fresh garganelli, caramelized shallots, marsala cream, truffle oil, fried sage, Parmigiano Reggiano.....	28
PORK TENDERLOIN port wine poached apple, potato rosti, Brussels sprouts, apple cider jus.....	28

ARTISAN COCKTAILS

<p>CBD COLLINS.....14 <i>Green Mountain</i> organic gin or vodka, seasonal cbd soda flavors, fresh lemon</p> <p>BEE'S KNEES MARTINI18 <i>Barr Hill</i> gin, fresh lemon juice, honey simple syrup</p> <p>BARROWS HOUSE MARGARITA.....14 Hornitos reposado, classic lemon/Lime fresh squeezed juices, lite agave</p> <p>RASPBERRY RUM MULE14 Bacardi silver rum, raspberry puree, lite agave, fresh lime juice, Maine ginger beer</p> <p>SMOKED MAPLE OLD FASHIONED.....15 Knob Creek smoked maple bourbon, muddled luxardo cherry with orange, bitters, 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 CIDER.....14 Bulleit bourbon, <i>Dorset Maple Reserve</i> smoked & spicy syrup, apple cider</p> <p>BLOOD ORANGE COSMOPOLITAN14 Effen blood orange vodka, St. Germaine, Cointreu, fresh lime juice, splash cranberry</p> <p>SPIKED HOT CIDER.....14 house mulled hot apple cider, choice of Captain Morgan spiced rum or Bulleit bourbon</p> <p>SPICY GHOST MARGARITA.....14 Ghost spicy tequila blanco, Grand Marnier, fresh lemon & lime, lite agave, splash of pineapple juice, chili lime rimmed glass</p>
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WINES BY THE GLASS

RED 60Z | 90Z

JOEL GOTT 815 cabernet California 2018.....	13 16
INKBERRY mountain estate shiraz/cabernet Central Ranges Australia 2016.....	12 15
TRIG POINT diamond dust cabernet Alexander Valley CA 2015.....	15 18
LA CASA IN COLLINA barbaresco Italy 2017.....	15 18
PIATELLI reserve malbec Mendoza Argentina 2015.....	12 15
RESPLENDENT BY ERATH pinot noir Oregon 2017.....	14 17
SEAN MINOR four bears pinot noir Central Coast CA 2013.....	11 14
VILLA DI MONTE chianti Italy 2016.....	10 13

WHITE ~ ROSE 60Z | 90Z

AVIARY chardonnay Napa Valley CA 2016.....	12 15
SHOOFLY chardonnay Adelaide Hills S. Australia 2015.....	10 13
BOUNDARY BREAKS semi-dry riesling Finger Lakes NY 2015.....	10 13
DELLE VENEZIE pinot grigio Italy 2019.....	10 13
JOSEPH MELLOTT sincerite Loire Valley 2020.....	13 16
TERRE STREGATE SVELATO falanghina Italy 2019.....	13 16
THREE BROOMS sauvignon blanc Marlborough New Zealand 2016.....	12 15
ZONIN prosecco or prosecco rosè NV Italy 187 ml.....	12
TAVERN SELECTION rosé please ask for current offering.....	10 13

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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.