

BARROWS HOUSE

DORSET, VT

STARTERS

DAILY SOUP	chef's inspiration.....	8
TUNA NACHOS	fried wontons, avocado cream, sweet soy, bang bang sauce, seaweed salad, tobikko, sesame seeds.....	18
OYSTERS ON THE HALF SHELL	six Prince Edward Island oysters, traditional accoutrements GF.....	20
CRAB CAKES	dill-caper sauce.....	18
CAESAR SALAD	romaine hearts, white anchovy filets, parmesan crisps GF.....	14
FIELD GREENS SALAD	<i>Little Leaf Farm</i> spring mix, orange supremes, Greek feta, citrus vinaigrette GF.....	12
FROM THE ROOTS	marinated shredded celery root & carrot, creme friache & whole grain dijon vinaigrette, <i>Bromley Farm</i> micro greens GF.....	12

ADD TO SALADS: CHICKEN 7 SHRIMP 10 SALMON 12 CRAB CAKES 16

SHARED

EXOTIC MUSHROOM FLATBREAD	fontina cheese, caramelized onions, truffle aioli V.....	18
CAPRESE FLATBREAD	<i>Maplebrook Farm</i> mozzarella, heirloom tomatoes, fresh basil, barrel-aged balsamic reduction V.....	18
GUANCIALE BRUSSELS SPROUTS	guanciale lardons, crispy Brussels sprouts, golden raisins, <i>Dorset Maple Reserve</i> smoked and spicy maple vinaigrette.....	16
SUGAR BOB'S WINGS	house-made maple sugar dry-rub, blue cheese dressing.....	16
BUZZY STICKY WINGS	honey-garlic-ginger glaze, blue cheese dressing.....	16
TRUFFLE FRIES	hand-cut fries, shaved Parmigiano Reggiano, maple truffle aioli V.....	15

MAINS

BEEF TENDERLOIN FILET	ten ounces grilled, white truffle herbed fingerling potatoes, asparagus, red wine demi glace.....	50
HERB ROASTED RACK OF LAMB	ten ounces, broccolini, mashed potatoes, mint jus GF.....	40
FLEMISH CAP SWORD	grilled pavé of swordfish, root vegetable hash, leek cream GF.....	36
PAN-SEARED DIVER SCALLOPS	cauliflower "risotto", bacon lardons, lemon beurre blanc, matchstick potatoes.....	36
ATLANTIC SALMON	Florentine cream, crispy fingerling potatoes.....	30
VEGETARIAN CAULIFLOWER "RISOTTO"	asparagus, exotic mushroom blend, lemon beurre blanc, matchstick potatoes.....	24
OLD COUNTRY BOLOGNESE	fresh pasta, pork and beef ragout, <i>Maplebrook Farm</i> ricotta, shaved Parmigiano Reggiano.....	32
WOODLAWN FARMSTEAD WAGYU BURGER	8-oz patty, applewood smoked bacon, cheddar cheese, pretzel bun, lettuce, tomato, caramelized onion jam, hand-cut fries.....	24

Lauren and Steven Bryant, Proprietors

Zach Baker, Executive Chef

ARTISAN COCKTAILS

<p>DIRTY DILL MARTINI.....15 <i>Green Mountain</i> organic gin or vodka, pickle & olive juices</p> <p>BEE'S KNEES MARTINI18 <i>Barr Hill</i> gin or vodka, fresh lemon juice, honey simple syrup</p> <p>BARROWS HOUSE MARGARITA.....14 Hornitos reposado, classic lemon/Lime fresh squeezed juices, lite agave</p> <p>STRAWBERRY RUM MULE14 Bacardi silver rum, strawberry 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 LEMONADE.....14 Bulleit bourbon, <i>Dorset Maple Reserve</i> smoked & spicy syrup, lemonade</p> <p>SPRING COSMOPOLITAN14 Kettle One botanicals grapefruit & rose vodka, St. Germaine, Cointreau, fresh lime juice, splash of cranberry juice</p> <p>WATERMELON PALOMA.....16 Milagro silver tequila, Cointreau, fresh lime juice, lite agave, fresh watermelon puree, splash of grapefruit juice</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 ~ ROSE 6 OZ | 9 OZ

JOEL GOTT 815 cabernet California 2017.....	13 16
INKBERRY mountain estate shiraz/cabernet Central Ranges Australia 2018.....	12 15
B.R. COHN cabernet Sonoma, CA 2019.....	15 18
PIATELLI reserve malbec Mendoza Argentina 2019.....	12 15
RESPLENDENT BY ERATH pinot noir Oregon 2019.....	14 17
SEAN MINOR four bears pinot noir Central Coast CA 2019.....	11 14
LES 3 MADONES Beaujolais Villages, France 2020.....	10 13
LA CASA IN COLLINA barbaresco Italy 2017.....	15 18
TAVERN SELECTION rosé please ask for current offering.....	10 13

WHITE ~ BUBBLES 6 OZ | 9 OZ

AVIARY chardonnay Napa Valley CA 2019.....	12 15
HOPE ESTATE Mountain Wash chardonnay Hunter Valley Australia 2020.....	10 13
BOUNDARY BREAKS semi-dry riesling Finger Lakes NY 2019.....	10 13
ZENATO DELLE VENEZIE pinot grigio Italy 2020.....	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 2020.....	12 15
ZONIN prosecco or prosecco rosé NV Italy 187 ml.....	12

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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.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.