

# BARROWS HOUSE

## S T A R T E R S

DAILY SOUP chef's inspiration.....8

TUNA NACHOS fried wontons, avocado cream, sweet soy, bang bang sauce, seaweed salad, tobikko, sesame seeds.....18

WOODLAWN FARMSTEAD WAGYU CARPACCIO house kettle chips, capers, shallots, shaved Parmigiano Reggiano GF.....20

CRAB CAKES dill-caper sauce.....18

CAESAR SALAD artisan baby romaine, white anchovy filets, garlic crostini, shaved Parmigiano Reggiano.....14

HARVEST SALAD *Little Leaf Farm* spring mix, roasted butternut squash, toasted pepitas, crumbled cloth-bound cheddar, apple cider vinaigrette GF.....12

ROASTED BEET SALAD *Bromley Farm* microgreens, *Vermont Creamery* chevre, green onion honey vinaigrette.....12

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

## S H A R E D

EXOTIC MUSHROOM FLATBREAD fontina cheese, caramelized onions, truffle aioli V.....18

CAPRESE FLATBREAD *Maplebrook Farm* mozzarella, heirloom tomatoes, fresh basil, barrel-aged balsamic reduction V.....18

CRISPY CAULIFLOWER orange-sriracha-black sesame glaze, crushed peanuts, herb buttermilk dipping sauce.....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

## M A I N S

45-DAY PRIME DRY-AGED STRIP STEAK 12 ounces, grilled asparagus, crispy potato wedges, cast iron fondue.....54

21-DAY DRY-AGED PORK CHOP crispy sweet fingerling potatoes, Brussels sprouts, stewed apples GF.....38

BRAISED LAMB SHANK roasted carrots, pearl onions, mashed potatoes.....40

PAN-SEARED COD cauliflower "risotto", bacon lardons, lemon beurre blanc, matchstick potatoes.....36

ATLANTIC SALMON roasted acorn squash, sauteed kale, *Dorset Maple Reserve* bourbon beurre blanc.....30

FALL HARVEST RISOTTO roasted butternut squash risotto, baby Brussels sprouts, cipollini onions, exotic mushroom blend.....24

MUSHROOM PASTA fresh garganelli, exotic mushroom blend, marsala cream sauce, shaved Parmigiano Reggiano, crispy sage.....34

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

**A L U X E T O U C H**  
 add to any dish

CAVENDISH QUAIL EGGS.....9

SHAVED BLACK TRUFFLE.....14

SEARED FOIE GRAS.....16

WHITE STURGEON CAVIAR.....18

## ARTISAN COCKTAILS

<p>SPIKED HOT CIDER.....14 fresh mulled hot cider with Captain Morgan, Bulliet Bourbon or Ammeretto Disaronno</p> <p>BLOODY MARY BOWL.....15 Titos vodka or spicy Ghost tequila, Scott's bold &amp; spicy bloody mary mix, celery, onion, dill, lemon &amp; lime</p> <p>BARROWS HOUSE MARGARITA.....14 Hornitos reposado, classic lemon/Lime fresh squeezed juices, lite agave</p> <p>CRANBERRY SAGE RUM MULE .....14 Bacardi silver rum, sage syrup, fresh lime juice, Maine ginger beer, cranberry juice</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 &amp; spicy syrup, apple cider</p> <p>FALL COSMOPOLITAN .....14 pear vodka, ginger liqueur St. Germaine, Cointreau, fresh lime juice, splash of cranberry juice</p> <p>APPLE CIDER MARGARITA.....15 Milagro silver tequila, orange juice, apple cider, cinnamon sugar rim</p> <p>SPICY GHOST MARGARITA.....14 Ghost spicy tequila blanco, Grand Marnier, fresh lemon &amp; lime, lite agave, splash of pineapple juice, chili lime rimmed glass</p>
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## WINES BY THE GLASS

### RED ~ ROSE 60Z | 90Z

JOEL GOTT 815 cabernet California 2017.....	13   16
BAVA langhe nebbiolo Italy 2019.....	12   15
DAOU cabernet Paso Robles, CA 2020.....	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
TAVERN SELECTION rosé please ask for current offering.....	10   13

### WHITE ~ BUBBLES 60Z | 90Z

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 rosè 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.