

BARROWS HOUSE

STARTERS

DAILY SOUP chef's inspiration.....	8
TUNA NACHOS fried wontons, avocado cream, sweet soy, bang bang sauce, seaweed salad, tobikko, sesame seeds.....	18
THE BOMB BOULE baked french bread stuffed with garlic, herbs, parmesan, cream cheese.....	18
CRAB CAKES dill-caper sauce.....	18
CAESAR SALAD artisan baby romaine, white anchovy filets, garlic crostini, shaved Parmigiano Reggiano.....	14
HARVEST SALAD <i>Little Leaf Farm</i> spring mix, roasted butternut squash, toasted pepitas, crumbled cloth-bound cheddar, apple cider vinaigrette GF.....	12
ROASTED BEET SALAD <i>Bromley Farm</i> microgreens, <i>Vermont Creamery</i> chevre, green onion honey vinaigrette.....	12
ADD TO SALADS: CHICKEN 7 SHRIMP 10 SALMON 12 CRAB CAKES 16	

SHARED

THE SOLE CONNECTION FARM 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
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

MAINS

45-DAY PRIME DRY-AGED STRIP STEAK 12 ounces, grilled asparagus, crispy potato wedges, cast iron fondue.....	58
21-DAY DRY-AGED PORK CHOP crispy sweet fingerling potatoes, Brussels sprouts, stewed apples GF.....	38
SHORT RIB SHEPHERD'S PIE pearl onions, carrots, celery, <i>Cabot</i> cheddar mashed potatoes.....	36
PAN-SEARED HALIBUT cauliflower "risotto", bacon lardons, lemon beurre blanc, matchstick potatoes.....	42
ATLANTIC SALMON roasted acorn squash, sauteed kale, <i>Dorset Maple Reserve</i> bourbon beurre blanc.....	36
CAJUN RISOTTO tomato-chipotle risotto, red shrimp, Andouille sausage, green onion, bell pepper.....	38
FALL RISOTTO roasted butternut squash risotto, baby Brussels sprouts, cipollini onions, exotic mushroom blend.....	34
LOCAL MUSHROOM PASTA fresh garganelli, <i>The Sole Connection Farm</i> 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

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

Lauren and Steven Bryant, Proprietors

Zach Baker, Executive Chef

ARTISAN COCKTAILS

<p>SPIKED HOT CIDER.....14 fresh mulled hot cider with Captain Morgan, Bulliet Bourbon or Ammeretto Disaronno</p> <p>DORSET RUM BOWL.....15 Malibu & Bacardi rum, pineapple juice, cranberry juice, dark rum floater</p> <p>BARROWS HOUSE MARGARITA.....14 Hornitos reposado, classic lemon/Lime fresh squeezed juices, Cointreau, lite agave</p> <p>CRANBERRY SAGE RUM MULE14 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 & spicy syrup, apple cider</p> <p>BLOOD ORANGE COSMOPOLITAN14 Effen blood orange vodka, St. Germaine, Cointreau, fresh lime juice, splash of cranberry juice</p> <p>APPLE CIDER MARGARITA.....15 Milagro silver tequila, Cointreau, orange juice, apple cider, splash of prosecco, cinnamon sugar rim</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 60Z 90Z	WHITE ~ BUBBLES 60Z 90Z
JOEL GOTT 815 cabernet California 2017.....13 16	AVIARY chardonnay Napa Valley CA 2019.....12 15
BAVA langhe nebbiolo Italy 2019.....12 15	HOPE ESTATE Mountain Wash chardonnay Hunter Valley Australia 2020.....10 13
DAOU cabernet Paso Robles, CA 2020.....15 18	BOUNDARY BREAKS semi-dry riesling Finger Lakes NY 2019.....10 13
PIATELLI reserve malbec Mendoza Argentina 2019.....12 15	ZENATO DELLE VENEZIE pinot grigio Italy 2020.....10 13
RESPLENDENT BY ERATH pinot noir Oregon 2019.....14 17	JOSEPH MELLOTT sincerite Loire Valley 2020.....13 16
SEAN MINOR four bears pinot noir Central Coast CA 2019.....11 14	TERRE STREGATE SVELATO falanghina Italy 2019.....13 16
LES 3 MADONES Beaujolais Villages, France 2020.....10 13	THREE BROOMS sauvignon blanc Marlborough New Zealand 2020.....12 15
TAVERN SELECTION rosé please ask for current offering.....10 13	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.