

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 boule stuffed with house-made Boursin-style garlic-herb-cheese spread.....	16
CRAB CAKES	dill-caper sauce.....	18
WEDGE SALAD	iceberg lettuce, house-made <i>Bayley Hazen</i> blue cheese dressing, bacon lardons, cherry tomatoes, crispy shallots.....	14
WINTER GREENS	<i>Little Leaf Farm</i> spring mix, dried cranberries, toasted walnuts, cloth-bound cheddar cheese crumbles, Dijon vinaigrette.....	12
ARUGULA SALAD	baby arugula, fresh pomegranate seeds, <i>VT Creamery</i> chevre, honey-champagne vinaigrette.....	12
SPRUCE POINT LOX	spice-rubbed, cold-smoked salmon, whole grain Dijon mascarpone, pickled red onion, <i>Bromley Farm</i> microgreens, <i>Dorset Bakery</i> bagel chips	16
ADD TO SALADS: CHICKEN 7 SHRIMP 10 SALMON 12 CRAB CAKES 16		

SHARED

VT CHEESEBOARD	selection of three artisan VT cheeses, candied walnuts, Evan's apple butter, baguette crostini.....	18
SLIPSTREAM FARM MUSHROOM FLATBREAD	fontina cheese, caramelized onions, truffle aioli.....	18
LOBSTER FLATBREAD	sherry white wine bechamel sauce, red bell pepper, picked Maine lobster meat, shaved Parmigiano Reggiano, Meyer lemon oil	22
CRISPY BRUSSELS SPROUTS	bacon lardons, golden raisins, <i>Dorset Maple Reserve Smoked and Spicy</i> maple syrup.....	16
SUGAR BOB'S WINGS	house-made maple sugar dry-rub, blue cheese dipping sauce.....	18
ASIAN BUFFALO WINGS	orange-sriracha-black sesame glaze, blue cheese dipping sauce.....	18
TRUFFLE FRIES	hand-cut fries, shaved Parmigiano Reggiano, maple truffle aioli.....	16

MAINS

WOODLAWN FARMSTEAD WAGYU NY STRIP STEAK	twelve ounces, grilled asparagus, crispy fingerling potatoes, <i>Bayley Hazen</i> blue cheese compound butter.....	52
RACK OF LAMB	rosemary-roasted New Zealand rack, whipped potatoes, garlic broccolini, mint demi-glace.....	38
SHORT RIB SHEPHERD'S PIE	roasted root vegetables, <i>Cabot</i> cheddar mashed potatoes, crispy potato sticks, green onion.....	36
CORNISH GAME HEN	roasted whole and mostly deboned, savory chestnut and red currant bread pudding, garlicky stewed greens, roasted chicken demi-glace.....	36
PAN-SEARED DIVER SCALLOPS	cauliflower "risotto", bacon lardons, lemon beurre blanc, matchstick potatoes.....	42
CEDAR PLANK SALMON	oven roasted on cedar wood, lemon-herb risotto, asparagus.....	36
RIGATONI BOLOGNESE	fresh pasta, house-made pork and beef ragout, <i>Maplebrook Farm</i> ricotta, shaved Parmigiano Reggiano.....	32
MUSHROOM GARGANELLI	fresh garganelli, <i>Slipstream Farm</i> mushroom blend, marsala cream sauce, truffle oil, crispy sage, shaved Parmigiano Reggiano.....	34
WOODLAWN FARMSTEAD WAGYU BURGER	8-oz patty, cheddar cheese, pretzel bun, lettuce, tomato, Barrows bacon 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
BUTTER POACHED LOBSTER....	14

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

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
IMAGERY pinot noir California 2021.....	11 14
INKEBERRY estate blend Australia 2018.....	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
PIGHIN FRIULI 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 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.