

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
BURRATA	fire-roasted tomato chutney, fresh basil, barrel-aged balsamic, baguette crostini.....	18
CLASSIC CAESAR SALAD	shaved Parmigiano Reggiano, white anchovy filets, focaccia croutons.....	14
FIELD GREENS	<i>Little Leaf Farm</i> spring mix, dried cranberries, toasted walnuts, cloth-bound cheddar cheese crumbles, Dijon vinaigrette.....	12

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.....	20
CRISPY BRUSSELS SPROUTS	bacon lardons, golden raisins, <i>Dorset Maple Reserve Smoked and Spicy</i> maple syrup & apple cider vinegar glaze.....	16
BARROWS HOUSE WINGS	choice of: Asian buffalo or Sugar Bob's dry-rub, blue cheese dipping sauce.....	18
TRUFFLE FRIES	hand-cut fries, shaved Parmigiano Reggiano, maple truffle aioli.....	18
CURDS & WAY	<i>Maplebrook Farm</i> cheddar curds, breaded and fried, "way-good" chipotle cream.....	16

MAINS

RANCH HAND NY STRIP	twelve ounces, stuffed bullhorn, whole crispy potato, grilled Roma tomato.....	54
SURF & TURF	eight ounce filet of beef tenderloin, butter-poached lobster, whipped potato, asparagus, béarnaise sauce.....	58
WAGYU BOURGUIGNON	applewood smoked bacon, local mushroom blend, pearl onions, roasted baby carrots, whipped potato.....	38
DUCK BREAST	wild rice, broccolini, lingonberry gastrique.....	39
DIVER SCALLOPS	cauliflower "risotto", bacon lardons, lemon beurre blanc, matchstick potatoes.....	40
TUSCAN SALMON	fresh basil pesto, Roma tomatoes, <i>VT Spatzle Co</i> spatzle, broccolini.....	36
LOBSTER RISOTTO	picked wild lobster meat, arborio rice, red bell pepper, green onion, meyer lemon oil.....	40
RAVIOLI BOLOGNESE	buratta-stuffed fresh pasta, house-made pork and beef ragout, shaved Parmigiano Reggiano.....	36
WOODLAWN FARMSTEAD WAGYU BURGER	8-oz patty, cheddar cheese, pretzel bun, lettuce, tomato, Barrows bacon jam, hand-cut fries.....	26

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.....	16

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
<p>JOEL GOTT 815 cabernet California 2017.....13 16</p> <p>CASTORO CELLARS zinfandel Paso Robles, CA 2020.....12 15</p> <p>DAOU cabernet Paso Robles, CA 2020.....15 18</p> <p>PIATELLI reserve malbec Mendoza Argentina 2019.....12 15</p> <p>RESPLENDENT BY ERATH pinot noir Oregon 2019.....14 17</p> <p>IMAGERY pinot noir California 2021.....11 14</p> <p>INKEBERRY estate blend Australia 2018.....10 13</p> <p>TAVERN SELECTION rosé please ask for current offering.....10 13</p>	<p>AVIARY chardonnay Napa Valley CA 2019.....12 15</p> <p>HOPE ESTATE Mountain Wash chardonnay Hunter Valley Australia 2020.....10 13</p> <p>BOUNDARY BREAKS semi-dry riesling Finger Lakes NY 2019.....10 13</p> <p>PIGHIN FRIULI pinot grigio Italy 2019.....10 13</p> <p>JOSEPH MELLOTT sincerite Loire Valley 2020.....13 16</p> <p>TERRE STREGATE SVELATO falanghina Italy 2019.....13 16</p> <p>THREE BROOMS sauvignon blanc Marlborough New Zealand 2020.....12 15</p> <p>ZONIN prosecco or prosecco rosé NV Italy 187 ml.....12</p>

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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.