

BARROWS HOUSE

STARTERS

DAILY SOUP	chef's inspiration.....	8
FIELD GREENS	<i>Little Leaf Farm</i> spring mix, dried cranberries, toasted walnuts, <i>Cabot</i> cloth-bound cheddar cheese crumbles, Dijon vinaigrette.....	12
ROASTED BEET SALAD	crisp arugula, toasted pistachios, <i>Vermont Creamery</i> chevre, charred onion vinaigrette.....	14
CLASSIC CAESAR SALAD	shaved Parmigiano Reggiano, focaccia croutons, white anchovy upon request	14
ARANCINI	roasted garlic marinara, crisp proscuitto, shaved Parmigiano Reggiano, basil oil.....	16
TUNA NACHOS	crisp wontons, avocado cream, sweet soy, bang bang sauce, seaweed salad, tobikko, sesame seeds.....	18
CRAB CAKES	<i>Pitchfork Preserves</i> "helish relish" remoulade.....	18
GRILLED SPANISH OCTOPUS	ginger soy glaze.....	22

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

SHARED

BAKED BRIE	warm <i>Dorset Maple Reserve</i> glazed walnuts, baguette crostini.....	18
CRISPY BRUSSELS SPROUTS	bacon lardons, golden raisins, <i>Dorset Maple Reserve Smoked and Spicy</i> maple syrup & apple cider vinegar glaze.....	16
TRUFFLE FRIES	golden hand-cut potato wedges, white truffle oil, Parmigiano Reggiano, green onion, maple aioli.....	18
BARROWS HOUSE WINGS	choice of: garlic parmesan or <i>Bob Woods'</i> dry-rub, blue cheese dipping sauce.....	18
MAPLEBROOK BURRATA FLATBREAD	caramelized onions, fontina cheese, crisp arugula, balsamic glaze.....	20

MAINS

28 DAY DRY-AGED RIBEYE	sixteen ounces, asparagus, crispy fingerling potatoes, tarragon aioli.....	52
	-ADD SEARED SCALLOPS 18	
CAST IRON FRIED CHICKEN	whipped potato, baby carrots, house-made thyme-black pepper buttermilk biscuits, hot honey drizzle.....	36
SHORT RIB SHEPHERD'S PIE	braised beef short rib, roasted carrot, celery, and pearl onion, topped with whipped cheddar potato.....	38
DIVER SCALLOPS	<i>Wilcox Farm</i> tender pork belly, butternut puree, pomegranate reduction.....	42
CEDAR PLANK ATLANTIC SALMON	roasted acorn squash, sauteed kale, cider beurre blanc.....	39
SLIP STREAM FARM MUSHROOM PASTA	fresh garganelli, sauteed local mushroom, rich marsala cream, shaved parmesan.....	34
RAVIOLI BOLOGNESE	fresh ricotta ravioli, house-made pork and beef ragout, shaved Parmigiano Reggiano.....	36
WOODLAWN FARMSTEAD WAGYU BURGER	8-oz. patty, <i>Cabot</i> cheddar cheese, brioche bun, lettuce, tomato, caramelized onion aioli, hand-cut fries with <i>Barrows</i> sauce.....	26

OUR FARMS

Bromley Farm-Peru, VT Woodlawn Farmstead-Pawlet, VT
 Maplebrook Farm-Bennington, VT Wilcox Farm-Manchester, VT
 Dorset Maple Reserve-Dorset, VT Wood Family Maple- Pawlet, VT
 Slip Stream Farm-Newfane, VT Hicks Orchard-Granville, NY
 Pitchfork Preserves-Pawlet, VT

A LUXE TOUCH

add to any dish
 BUTTER POACHED LOBSTER.....16
 MAPLEBROOK BURRATA.....10
 WHITE TRUFFLE OIL.....6

Lauren and Steven Bryant, Proprietors

Zach Baker, Executive Chef

ARTISAN COCKTAILS

<p>CUCUMBER MINT MULE.....15 Kettle One botanicals cucumber mint vodka, fresh lime juice, ginger beer</p> <p>DORSET RUM BOWL.....15 Malibu & Bacardi rum, pineapple juice, cranberry juice, dark rum floater</p> <p>BARROWS HOUSE MARGARITA.....15 Hornitos reposado, classic lemon/Lime fresh squeezed juices, Cointreau, lite agave</p> <p>FRUIT & FLOWER G&T.....15 Barr Hill Gin, Tonic, Splash Elderflower, Aromatic, Bitters, Lemon Peel</p> <p>SMOKED MAPLE OLD FASHIONED.....16 Knob Creek smoked maple bourbon, muddled luxardo cherry with orange, bitters, splash of soda</p>	<p>VERMONT MANHATTAN.....16 <i>Smuggler's Notch</i> maple syrup infused bourbon, Antica Formula vermouth, orange bitters, luxardo cherry</p> <p>STRAWBERRY COLADA.....15 1800 coconut tequila, fresh strawberry puree, Rumchatta, pineapple juice</p> <p>BARROWS HOUSE COSMO15 fresh lime, Cointreau, St. Germaine, Aperol, cranberry juice</p> <p>DIRTY DILL MARTINI.....15 pickle & olive juices, Green Mountain gin or vodka, served up with a boozy pickle</p> <p>SPICY GHOST MARGARITA.....16 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

FOREST HILL cabernet Highbury Fields, Australia 2021.....	15 20
DAOU cabernet Paso Robles, CA 2020.....	19 24
ZORZAL GRAN TERROIR TUPUNGATO Malbec Mendoza, Argentina 2019.....	14 19
LES BREBIS pinot noir Willamette Valley, Oregon 2021.....	16 21
CHATEAU PEGAU CUVÉE MACULRA Cotes du Rhone, France 2020.....	15 20
LA SPINETTA II DI CASANOVA rosé Tuscany, Italy.....	14 19

WHITE ~ BUBBLES 60Z | 90Z

AVIARY chardonnay Napa Valley, CA 2020.....	12 16
HOPE ESTATE Mountain Wash chardonnay Hunter Valley Australia 2020.....	12 16
PIGHIN pinot grigio Friuli, Italy 2022.....	13 18
JOSEPH MELLOTT sincerite Loire Valley, France 2020.....	13 18
ALBERT BICHOT CHABLIS Burgandy, FR 2021.....	20 25
INFAMOUS GOOSE sauvignon blanc Malborough, New Zealand 2022.....	14 19
MONTEFRESCO prosecco Veneto, Italy.....	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.