



# A BARROWS HOUSE THANKSGIVING



## STARTERS

### Rich New England Clam Chowder 🍴 \$10

Applewood Smoked Bacon & Westminster Crackers

### Autumn Gathering 🍴 \$16

Cast Iron Harvest Medley of Roasted Brussels Sprouts, Butternut Squash, Beets, Pecans and Cranberries dressed in *Dorset Maple Reserve* Glaze

### Bayley Hazen Fall Salad 🍴 \$14

Crisp Baby Kale dressed with Champagne Vinaigrette, Crumbled *Bayley Hazen* Blue Cheese and Pomegranate Arils

### Stuffed Baggette 🍴 \$16

Baked Italian Demi Baggette filled with Garlic and Herb Cheese

### Venison Canapés 🍴 \$18

Puff Pastry stuffed with Sautéed Venison, Shallots, *Slipstream Farm* Mushrooms and Herbed Cream Cheese

### Lobster Flatbread 🍴 \$28

Stone Baked Flatbread topped with Picked Lobster Meat, Fontina Cheese, Sherry Béchamel, Scallion Curls and Meyer Lemon Oil

## MAIN PLATES

### Chilean Sea Bass 🍴 \$49

Pave Pan Seared, Roasted Garlic Whipped Potato, Brown Butter, Wilted Spinach and Lemon Beurre Blanc

### Marvelous Mallard 🍴 \$46

Seared Duck Breast, Roasted Acorn Squash, Confit Fingerling Potatoes and Wild Lingonberry Gastrique

### Rosemary Roasted Beef Tenderloin 🍴 \$52

10 Ounce Carved Tenderloin, Garlic Broccolini, Crisp Potato Rösti and Red Wine Demi Glace

### Harvest Pasta 🍴 \$36

Fresh Butternut Squash Stuffed Ravioli, Nutmeg Cream, Crisp Sage Leaves and Toasted Pepitas

### Farmhouse Turkey Dinner 🍴 \$39

Cider Brined *Misty Knoll Farm* Roasted Turkey, Whipped Potato, *Walnut Hill Farm* Sausage Stuffing, Green Bean Casserole, Roast Turkey Gravy and Stewed Cranberry Sauce

## SHAREABLE SIDES

### Maple Roasted Sweet Potatoes 🍴 \$16

Toasted Meringue

### Whipped Potato 🍴 \$16

Roasted Turkey Gravy

### Walnut Hill Farm Sausage Stuffing 🍴 \$16

Herb Focaccia Stuffing with Local Pork Sausage and Cranberries

### Green Bean Casserole 🍴 \$16

*Slipstream Farm* Mushroom Marsala Cream and Crispy Shallot Topping

### Cobot Cheddar Mac N Cheese 🍴 \$16

Butter Crumb Topping

### Applewood Bacon Roasted Brussels Sprouts 🍴 \$16

Apple Cider Vinegar Maple Glaze



## ARTISAN COCKTAILS

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### Peach and Orange Blossom Mule 15

Kettle One Botanicals Peach & Orange Blossom Vodka,  
Fresh Lime Juice, Ginger Beer

### Dorset Rum Bowl 15

Malibu & Bacardi Rum, Pineapple Juice,  
Cranberry Juice, Dark Rum Floater

### Barrows House Margarita 15

Hornitos Reposado, Classic Lemon/Lime  
Fresh Squeezed Juices, Cointreau, Lite Agave

### Not Your Father's Gibson 17

Hendrick's Gin, Muddled Cucumber, Cocktail Onion

### Smoked Maple Old Fashioned 16

Knob Creek Smoked Maple Bourbon,  
Muddled Luxardo Cherry with Orange, Bitters, Splash of Soda

### Vermont Manhattan 16

Smuggler's Notch Maple Syrup Infused Bourbon, Antica Formula Vermouth,  
Orange Bitters, Luxardo Cherry

### Barrows House Spiked Cider 15

Captain Morgan Rum, Bulleit Bourbon, Disaronno, House Made Cider

### Blood Orange Cosmo 15

Fresh Lime, Cointreau, St. Germaine, Effen Blood Orange Vodka, Cranberry Juice

### Bee's Knees 15

Barr Hill Vodka or Gin, House Made Lemon Honey Syrup, Served Up

### Spicy Ghost Margarita 16

Ghost Spicy Tequila Blanco, Grand Marnier, Fresh Lemon & Lime, Lite Agave,  
Splash of Pineapple Juice, Chili Lime Rimmed Glass

## WINES BY THE GLASS

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### Reds & Rosé 6oz | 9oz

Forest Hill Cabernet Australia 2021 15 | 20

Daou Cabernet Paso Robles CA 2020 19 | 24

Zorzal Gran Terroir Malbec Argentina 2019 14 | 19

Les Brebis Pinot Noir Oregon 2021 16 | 21

Chateau Pegau Maclura Cotes de Rhone FR 2020 15 | 20

La Spinetta di Casanova Rosé Italy 2019 14 | 19

### White & Bubbles 6oz | 9oz

Aviary Chardonnay Napa 2020 12 | 16

Hope Estate Mountain Wash Chardonnay AU 2020 12 | 16

Pighin Pinot Grigio Italy 2019 13 | 18

Joseph Mellot Sincerite Loire Valley FR 2020 13 | 18

Albert Bichot Chablis Burgundy FR 2021 20 | 25

Infamous Goose Sauvignon Blanc NZ 2022 14 | 19

Montefresco Prosecco Veneto Italy 187 MI 12

