

MOTHERS DAY BRUNCH AT BARROWS HOUSE



≡≡≡ HOLIDAY MENU ≡≡≡

Lobster Bisque 🍷 9

Fresh Maine Lobster, Sherry Cream

Dorset Bakery Mini Cinnamon Buns 🍷 14

Grand Marnier Glaze

Field Greens Salad 🍷 14

Little Leaf Farm Greens, Champagne Vinaigrette, Clothbound Cheddar, Dried Cherries, Toasted Walnuts

Crab Cakes 🍷 20

Pitchfork Preserves Hellish Relish Remoulade

Porky Pear Flatbread 🍷 22

Stone Baked Naan, Pear Chutney,
Vermont Creamery Chevre, Crisp Prosciutto

Smoked Salmon Benedict 🍷 29

Farm Fresh Poached Eggs, *Duck Trap* Salmon, Toasted English Muffin,
Dill Hollandaise, Herbed Home Fries

Crab Cake Benedict 🍷 32

Farm Fresh Eggs, Lump Crab Cakes, Lemon Hollandaise, Herbed Home Fries

Traditional Eggs Benedict 🍷 26

Farm Fresh Eggs, *Wallingford Locker* Ham, Toasted English Muffin, Smoked Paprika Hollandaise, Herbed Home Fries

Veggie Frittata 🍷 22

Farm Fresh Eggs, Fresh Cream, Roasted Red Peppers, Cherry Tomatoes,
Spinach, *Cabot* Cheddar, Herbed Home Fries

Stuffed French Toast 🍷 28

Thick Cut Sourdough Stuffed with Sweet Cream Cheese and Fresh Strawberries

Brunch Burger 🍷 28

Eight-Ounce *Woodlawn Farmstead* Wagyu Beef, *Cabot* Cheddar Cheese,
Bacon Jam, Over Easy Egg, Herbed Home Fries

Carved Filet of Beef 🍷 49

Garlic Roasted Beef Tenderloin, Whipped Potatoes, Asparagus Spears, Red Wine Demi-Glace

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Garlic Roasted Beef Tenderloin, Whipped Potatoes,
Asparagus Spears, Red Wine Demi-Glace

Citrus Snow Pea Garganelli 🍷 32

Fresh Garganelli Pasta, Crisp Snow Peas, Clementine Béchamel Sauce, Shaved Parmigiano Reggiano

Mimosa Poached Salmon 🍷 38

Center Cut King Salmon Poached In Champagne and Citrus Broth,
Dill Beurre Blanc, Crisp Fingerling Potatoes, Sautéed Kale

