

BARTLETT HOUSE.

KITCHEN • BAKERY • CAFE

BILL OF FARE DINNER

September 29, 2017

Bartlett House Breads \$5

Assortment of house made breads & cultured butter

Artisanal Cheese Plate \$18

Valency, Goat, France : Tarentaise, Cow, Vermont : Fourme d'Ambert, Cow, France
maple walnuts house cherry-apricot jam local strawberry honey

Blistered Shishito Peppers \$7

Heirloom Tomato & Mango Gazpacho \$13

Roasted Beet Humus, grilled baguette \$9

House-Smoked Salmon, farm greens, grilled baguette \$12

Fried Green Tomatoes, tomatillo vinaigrette, sour cream, mint \$11

Panzanella Salad, Starling Yards tomatoes, basil, country sourdough, tomato vinaigrette \$11

Hakurei Turnip & Prosciutto Salad, young arugula, pimentón walnuts, balsamic reduction \$14

Wedge Salad, lardons, pickled red onion, blue cheese dressing & crumbles \$14



Cavatelli, honey bear squash, hen of the woods mushrooms, roasted peppers and cream \$21

Berkshire Pork Chop, rainbow chard, roasted potatoes, green apples and herbs \$34.50

Pan Seared Red Snapper, Starling Yards baby bok choy, bronze fennel-ginger broth \$32

Pressed Half Chicken, leeks, garlic, lemon, summer vegetable \$23

Seared Salmon, sushi rice, coconut curry, mustard greens \$25

Bartlett House Burger, house cheese melt, garlic aioli, fries \$18.50

Steak Frites, hanger steak, fries, garlic aioli \$28



Starling Yards Beets, yogurt, mint, lemon \$7

Charred Sprouting Broccoli, fennel pollen, sea salt \$8

Sautéed Rainbow Chard \$7

Macaroni & Cheese \$9.50

Bartlett House Fries \$6