

BUILT 1870 • REVIVED 2016

BARTLETT HOUSE.

KITCHEN • BAKERY • CAFE

Spring Holiday Menu

We have prepared some extra special items for the season in addition to our regular bakery menu. Please allow 72 hours notice before your desired pick-up date.*

Cakes

- Bûche de Printemps chocolate sponge with pistachio cream, adorned with white & dark chocolate woodland flora and fauna \$68
- Opera Cake moist almond sponge cake layered with decadent dark chocolate and espresso buttercream. (yields 8 slices) \$78
- Matcha & Raspberry Tea Cake pure green tea matcha with bursts of fresh raspberries (yields 8-10 slices) \$42
- Basil Orange Polenta Cake wheat-free, airy, and perfectly balanced with candied orange and basil-infused olive oil (yields 6-8 slices) \$38

Tarts

- Country Apple Tart pate d' sucre crust with almond cream, fresh apples, currants & cinnamon \$10
- Mixed Nut Tart pate d' sucre crust with walnuts, pistachios, sea salt caramel & almond cream \$12
- Apple Galette square open-faced tart of thinly sliced apples, brown sugar and butter \$19.50

Cookies

- Seasonal Frosted Cookie \$2.95

Specialty Rolls

- Hot Cross Buns buns sweetened with currants, raisins, cinnamon & sugar glaze 6 for \$15
- Cacio e Pepe Rolls cheese and cracked black pepper 6 for \$7
- Pain Au Lait Rolls white buttermilk dinner rolls (sea salt or sesame) 6 for \$6.50

*Please call (518) 392-7785 ext. 203 to pre-order.