

BUILT 1870 ♡ REVIVED 2016

BARTLETT HOUSE.

KITCHEN ♡ BAKERY ♡ CAFE

BAKERY

BREADS

Baguette Traditional, Epi Baguette, Pain de Mie, Country Sourdough
Multigrain Pullman, Apricot Walnut Sourdough, Whole Wheat Sesame Sourdough

MUFFINS - Whole Wheat Buttermilk Blueberry, Pear Rosewater, 3.95
Raisin Bran Pepita, Carrot Walnut

CROISSANTS

Classic 3.75
Ham and Cheese, Dark Chocolate, Pain Aux Raisins 4
Twice-Baked Pistachio, Concord Grape Danish 4.25

SCONE - Cherry Cornmeal 4

COOKIES - Dark Chocolate Chip, Golden Raisin Walnut, 2.5
Candied Lemon Shortbread

JANE'S ICE CREAM 4.50/scoop

Sweet Cream, Chocolate, Strawberry Marigold, Blueberry Rose, 4Reds
Lemon Sorbet

FIZZY LIFTERS

glass / carafe

11 / 38

Classic Mimosa, blanc de blancs, orange juice, cider or grapefruit
Windfall, warm apple cider, amontillado sherry, orange
Mariposa, merlot, grapefruit soda, fresh grapefruit juice, on the rocks
The Boozy, rosé, negroni sbagliato wine spritzer, orange wedge, on the rocks
BH Spritz, dry lambrusco, soda water, orange, on the rocks
Cherry Sparkler, blanc de blancs, cherry juice, lemon, on the rocks

AFFOGATO BAR

Espresso Affogato, regular or decaf, sweet cream 6
Matcha Affogato, sweet cream, dark chocolate 8

BUILT 1870 ♡ REVIVED 2016

BARTLETT HOUSE.

KITCHEN ♡ BAKERY ♡ CAFE

TARTINES

Smashed Avocado, roasted radish salad, sesame sourdough 12
with poached farm egg or feta cheese add 2
Soft Scrambled Eggs, flaky salt, olive oil, cracked pepper, chives 10
Heirloom Bean Toast, prosciutto, winter spinach, poached egg 14

BRUNCH

Bread Board, butter, house preserves, cultured butter, choice of jam 7
Fruit & Nut French Toast, apricot, walnut, maple syrup, butter 14
Crispy Brussel Sprouts, anchovy, bread crumbs, parmesan, poached egg 12
Chicory Salad, segmented oranges, pistachio, 16
burnt scallion buttermilk vinaigrette, poached farm egg
Grain Bowl, Bluestar Farm micros, quinoa, avocado, beet muhumarrah 14
marinated cucumbers, jammy egg, squash salsa
Cured Salmon, horseradish crème fraiche, capers, multigrain sourdough 16
Benedict Bartlett, country smoked ham, hollandaise, 18
poached farm eggs, potato latkes
Fried Chicken Biscuit, butter lettuce, espellette aioli, pickled onions 16
Breakfast Sandwich, fried farm egg, sharp cheddar, English muffin 12
choice of bacon, ham, sausage, chicken kotletki or vegetable
Farmers Breakfast, two farm eggs, toast, breakfast potatoes, 14
choice of bacon, sausage, ham, chicken kotletki or vegetable
Bartlett House Burger, english muffin, house cheese melt, aioli, fries 18.5

SKILLET DISHES

Green Shakshuka, winter spinach, kale, farm eggs, feta, harissa 12
add Pigasso Farm lamb 7 | add spiced beluga lentils 4
Egg White Strata, carrot salsa, squash vinaigrette, sourdough 14
Shirred Eggs, local mushrooms, wild leeks, gruyere, cream 18
Sausage Link & Sunny Eggs, smoked celeriac & apple hash, fried potatoes 14
Dutch Baby, Samascott apples, spiced honey 12

SIDES

Bacon/7
House Sausage/6
Chicken Kotletki/6
Yogurt & Granola/10
Seasonal Fruit/6
Breakfast Potatoes/7
Bartlett House Fries/6
Side Salad/8

TODAY'S BARTLETT HOUSE JAMS

Blackberry Beet
4Reds *cranberry, currant, strawberry, raspberry*

WWW.BARTLETTHOUSE.COM

**BILL OF FARE
DINNER**

November 24, 2018

Bartlett House Bread Board 7
cultured butter & sea salt

Charred Onion Petals, French onion dip, salsa verde 12

Roasted Delicata Squash & Ricotta, beet muhumarrah, toasted sesame sourdough 14

Crispy Brussel Sprouts, anchovies, breadcrumbs, parmigiano 12



Chicory Salad, orange supremes, avocado, pistachio, burnt scallion buttermilk vinaigrette 14

Wilted Spinach Salad, candied pecans, smoked apples, goat cheese, cracked pepper 13

Roasted Vegetable & Lentil Salad, charred winter leaves, citrus vinaigrette 14



Pressed Half Chicken, leeks, heirloom beans, parmesan brodo, sourdough 28

Seared Striped Bass, kholrabi, roasted sunchokes, apples, hazelnuts, brown butter 32

Chili Poached Salmon, wild mushroom panzanella, squash vinagrette 26

Pigasso Farm Lamb Ragu, reginetti pasta, chopped herbs, parmesean 23

Bartlett House Burger, house cheese melt, garlic aioli, sea salt bun, fries 18.50



Cast Iron Macaroni & Cheese 12 Bartlett House Fries 6 Farm Greens Salad 8