

BUILT 1870 • REVIVED 2016

BARTLETT HOUSE.

KITCHEN • BAKERY • CAFE

BILL OF FARE DINNER

January 5, 2019

Bartlett House Bread Board 7

cultured butter & sea salt

Chicken Soup, charred lemon 10

French Onion Soup, griddled gruyere, sour dough 10



Fort's Ferry Charred Onion Petals, French onion dip, salsa verde 12

Chicken Liver Mousse, beet blackberry jam, pickled onion, grainy mustard, baguette 10

Fried Brussels Sprouts, anchovies, breadcrumbs, parmigiano 12



Winter Chopped Salad 14

Chicory Salad, avocado, pistachio, citrus, burnt scallion buttermilk vinaigrette 14



Roasted Vegetable & Lentil Salad, walnut romesco 18

Narragansett Scallops, squid ink linguini, caper lemon brown butter pan sauce 28

Seared Salmon, black rice, coconut curry, mushrooms 26

Pressed Fat Apple Half Chicken, house sausage, roasted spiced carrots 28

Kilcoyne Farm Strip Steak, jus, roasted fennel, whipped potatoes 30

Bartlett House Burger, house cheese melt, garlic aioli, sea salt bun, fries 19



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

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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 4.25

SCONE - Cherry Cornmeal 4

COOKIES - Dark Chocolate Chip, Golden Raisin Walnut, 2.5

Candied Lemon Shortbread

Bread Board, butter, house preserves, cultured butter, choice of jam 7

TODAY'S BARTLETT HOUSE JAMS

Blackberry Beet | Strawberry Marigold

FIZZY LIFTERS

glass / carafe

11 / 38

Classic Mimosa, blanc de blancs, orange juice or grapefruit

Windfall, warm cider, amontillado sherry, orange

Mariposa, merlot, cranberry-orange soda, fresh grapefruit juice, on the rocks

The Boozy, rosé, negroni sbagliato wine spritzer, orange, 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, choice of ice cream 6

Matcha Affogato, choice of ice cream, dark chocolate 8

JANE'S ICE CREAM 4.50/scoop

Chocolate, Strawberry Marigold, Carrot Orange-Blossom

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BREAKFAST (served all day)

Farmers Breakfast, two farm eggs, toast, breakfast potatoes, 14
choice of bacon, sausage, ham, chicken kotletki or vegetable

Winter Porridge, hazelnut butter, cherry chia, spelt, farro, puffed amaranth 14
beet blackberry jam, house granola, oat milk, blueberries

Breakfast Sandwich, fried farm egg, sharp cheddar, English muffin 12
choice of bacon, ham, sausage, chicken kotletki or vegetable

Fruit & Nut French Toast, apricot, walnut, maple syrup, butter 14

Egg White Omelette, brie, spinach, green salad, squash vinaigrette 16

TARTINES

Smashed Avocado, radish salad, sesame sourdough 14
with poached farm egg or feta cheese add 2

Cured Salmon, horseradish crème fraiche, capers, multigrain sourdough 16

SKILLET DISHES

Green Shakshuka, winter spinach, kale, farm eggs, feta, harissa 14
add Pigasso Farm lamb 7 | add spiced beluga lentils 4

Shirred Eggs, local mushrooms, wild leeks, gruyere, cream 18

Dutch Baby, Samascott apples, warm spiced honey syrup 12

PLATES (served all day)

Grain Bowl, Bluestar Farm micros, quinoa, avocado, beet muhumarrah 14
marinated cucumbers, jammy egg, squash salsa

Chicory Salad, segmented oranges, pistachio, 16
burnt scallion buttermilk vinaigrette, poached farm egg

Winter Chopped Salad, beets, olives, pickled green beans, 14
feta, brussels sprouts, herb vinaigrette

Bartlett House Burger, English muffin, house cheese melt, aioli, fries 18.5

Benedict Bartlett, country smoked ham, hollandaise, 18
poached farm eggs, potato latkes

Fried Chicken Biscuit, butter lettuce, espellette aioli, pickled onions 16

SIDES

Yogurt & Granola/10

Avocado/5

Seasonal Fruit/6

Add egg/2

Bacon/7

Breakfast Potatoes/7

Cured salmon/8

House Sausage/6

Bartlett House Fries/6

Seasonal Vegetable/7

Chicken Kotletki/6

Side Salad/8

Grilled Chicken/8

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FIZZY LIFTERS

glass / carafe

Classic Mimosa
 blanc de blancs, orange or grapefruit juice

11 / 38

Cava Maria
 Conquilla cava brut, cranberry

The Boozy
 rosé, negroni sbagliato wine spritzer, orange wedge

Bartlett House Spritz
 dry lambrusco, orange, soda water, on the rocks

Mariposa
 merlot, grapefruit soda, fresh grapefruit juice

Cherry Sparkler
 blanc de blancs, cherry juice, lemon, on the rocks

Windfall
 warm apple cider, amontillado sherry, orange twist

CIDER & SPRITZERS

Nine Pin, Signature Hard Cider, 12oz, 6.7% ABV, New York 7

Pampelonne, Negroni Sbagliato, 8.4oz, 6% ABV France 5.5

BEER

Farmer's Daughter, Chatham Brewing Rye IPA, 16oz 6% ABV, New York 6

Sam Smith, Winter Welcome, 12 oz 6.0% ABV, United Kingdom 7.5

Trappistes Rochefort, "10", 11.2oz, 11.3% ABV, Belgium 11

Sam Smith, India Ale, 12oz, 5.0% ABV, United Kingdom 6.5

Rothaus Pils, Tannenzäpfle, 12.2oz, 5.1% ABV, Germany 6.5

Delerium, Tremens, 11.2oz, 8.5% ABV, Belgium 9

Sam Smith, Winter Welcome, 12 oz 6.0% ABV, United Kingdom 7.5

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SPARKLING

glass / bottle

Brut Dargent, Blanc de Blancs, France NV 10 / 45

Tinhof, Blaufränkisch, Austria NV 15 / 67

Conquilla, Cava Brut, Xarelo, Spain NV 12 / 55

Famiglia Carafoli, "L'onesta", Dry Lambrusco, Italy NV 9 / 40

Gonet-Medville, Champagne Premier Cru, France NV 78

ROSÉ & WHITE

glass / carafe / bottle

Vinos de Terrunos, "Siete", Garnacha Tinta, Spain 2017 11 / 27.5 / 49

Domaine Des Gandines, Chardonnay, Burgundy, France 2017 12 / 30 / 55

Pojer e Sandri "Palai," Müller-Thurgau, Italy 2015 12 / 30 / 55

Chateau Fontvert, "Les Restanques", Vermentino, 2017 11 / 27.5 / 49

Müller-Grossmann Grüner "Großer Satz" Austria 2015 12 / 30 / 55

RED

La Garrigue, Côtes-Du -Rhône, France 2016 12 / 30 / 55

Contour, Pinot Noir, California 2014 11 / 27.5 / 49

Chateau Guilhem, "Pot de Vin," Merlot, France 2016 10 / 25 / 45

Moniker, Cabernet Sauvignon, California 2015 14 / 35 / 68

Domaine Jessiaume, Pinot Noir, France 2014 68

DESSERT

Bodegas Grant, " La Garrocha," Amontillado
 Jerez, Spain NV 11 / 39

a sweet ending to a new beginning...

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Desserts 12

Spiced Carrot- Orange Blossom Pie

carrot-orange blossom ice cream, molasses reduction, ginger sable

Cranberry Cheesecake

chèvre, almond tuile, blood orange caviar

French Profiteroles

choux pastry, Jane's Ice Cream, chocolate sauce

AFFOGATO BAR

Matcha Affogato 8

vanilla ice cream, dark chocolate

Espresso Affogato 6

regular or decaf espresso, choice ice cream

Jane's Ice Cream or Sorbet \$4.50/scoop

Vanilla, Chocolate,

Carrot-Orange Blossom, Strawberry Marigold