

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 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

Carrot Orange Blossom | Cherry Apricot

FIZZY LIFTERS

carafe

glass /

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

Sweet Cream, Chocolate, Blueberry Rose

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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, almond 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

TARTINES

Trout Rilette, smoked trout roe, pickled onion, radish, jammy egg 16
 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

SOUPS

Chicken & Black Rice, mirepoix, citrus, herbs, baguette 14
 MX Morningstar Farm braised spicy beans, smoked bacon, 14
 wilted greens, poached egg
 Chili Poached Salmon, coconut curry, chickpeas, raisin salsa 14

SKILLET DISHES

Green Shakshuka, winter spinach, kale, farm eggs, feta, harissa 14
 add Pigasso Farm lamb 7 | add spiced beluga lentils 4
 Mac & Cheese, cheddar, fontina, gruyere, mornay, breadcrumb, chive 10
 Bone Marrow Polenta, almond gremolata, poached egg 14
 Mushroom Fried Rice, farm eggs, papaya salad, cilantro, mint, peanuts 16

PLATES (served all day)

Grain Bowl, quinoa, avocado, beet muhamarrah, marinated cucumbers, 14
 jammy egg, crispy Japanese sweet potato, sesame vinaigrette
 Winter Chopped Salad, roasted winter vegetables, olives, feta, 14
 pickled green beans, brussels sprouts, herb vinaigrette
 Grilled Cheese, cheddar, gruyere, pan de mie, salad 12
 Bartlett House Burger, brioche, house cheese melt, aioli, fries 19

SIDES

Yogurt & Granola/10	Avocado/5
Seasonal Fruit/6	Add egg/2
Bacon/7	Cured salmon/8
House Sausage/6	Seasonal Vegetable/7
Chicken Kotletki/6	Side Salad/8
	Grilled Chicken/8

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BILL OF FARE
DINNER
March 2, 2019

Bartlett House Bread Board 7

cultured butter & sea salt



Fried Brussels Sprouts, anchovies, breadcrumbs, parmigiano 12

Crispy Japanese Sweet Potato, hot sauce butter, apples, pea tendrils 12

Winter Chopped Salad 14

Beets & Carrots, ash goat cheese, sourdough breadcrumbs, burnt scallion buttermilk vinaigrette 14



Beet Ravioli, parmigiano cream, seasoned breadcrumbs, poppy seeds 18

Narragansett Scallops, braised beluga lentils, sweet stem cauliflower, pistachio dukkah 28

Seared Salmon, coconut curry, black rice, marinated mushrooms 28

Pressed Fat Apple Farm Chicken, melted leeks, roasted carrots, baguette 28

Dry Aged Strip Steak Frites, bone marrow polenta, gremolata 30

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



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

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 KITCHEN • BAKERY • CAFE

FIZZY LIFTERS

glass / carafe

Classic Mimosa
 blanc de blancs, orange or grapefruit juice

11 / 38

Cava Maria
 Conquilla cava brut, cranberry

The Boozy
 rosé, grapefruit, brut d'argent, orange wedge

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

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

7

BEER

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

7.5

Schnieder Weiss, Original Hefeweizen, 16.9oz, 5.4% ABV, Germany

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

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SPARKLING

glass / bottle

Tinhof, Blaufränkisch, Austria NV

15 / 67

Conquilla, Cava Brut, Xarelo, Spain NV

12 / 55

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

Umberto Fracassi, "Langhe Favorita" Italy, 2015

12 / 30 / 55

Alcesti, "isola dei Profumi" Bianco, Italy, 2015

10 / 25 / 45

Chateau Fontvert, "Les Restanques", Vermentino, 2017

11 / 27.5 / 49

Müller-Grossmann Grüner "Großer Satz" Austria 2015

12 / 30 / 55

RED

Contour, Pinot Noir, California 2014

11 / 27.5 / 49

Chateau Guilhem, "Pot de Vin," Merlot, France 2016

10 / 25 / 45

Sorelle Palazzi, Sangiovese, Italy 2016

11 / 27.5 / 49

DESSERT

Bodegas Grant, "La Garrocha," Amontillado

Jerez, Spain NV

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