

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, Caramel Coconut Cookie

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

TODAY'S BARTLETT HOUSE JAMS

4 Reds | Beet Blackberry

FIZZY LIFTERS

glass / carafe

11 / 38

Classic Mimosa, blanc de blancs, orange juice, local cider or grapefruit
Mariposa, merlot, cranberry-orange soda, fresh grapefruit juice, on the rocks
Calimocho, tempranillo, Fentiman's Cola, citrus, on the rocks
Mademoiselle, Pampelonne French 75, Bianco, chamomile, lemon
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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“There is no sincerer love than the love of food.”

BREAKFAST (served all day) – George Bernard Shaw

Farmers Breakfast, two farm eggs, toast, breakfast potatoes, 14

choice of bacon, sausage, ham, chicken kotletki or vegetable

Porridge, almond butter, cherry chia, spelt, farro, 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

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

Fat Apple Pulled Pork Hash, poached egg, melted leeks, crispy fingerlings 16

Mushroom Fried Rice, chicory kimchi, farm eggs, peanuts, lime, chili 17

Green Shakshuka, spinach, kale, farm eggs, feta, harissa 14

add Pigasso Farm lamb 7 | add spiced beluga lentils 4

Dutch Baby, snap dragon apples, warm spiced honey syrup 12

PLATES

Grain Bowl, Bluestar Farm micros, quinoa, avocado, beet muhumarrah 14

marinated cucumbers, pea duxelle, jammy egg

Fat Apple Pulled Pork Tacos, pickled rhubarb, 18

citrus crème fraiche, shaved brussel sprout slaw

Chicory Salad, pistachio, avocado, citrus, poached egg, 16

burnt scallion buttermilk dressing

Benedict Bartlett, potato latkes, smoked ham, hollandaise, greens 18

Bartlett House Burger, English muffin, house cheese melt, aioli, fries 19

Crispy Chicken Biscuit, Aleppo aioli, butter lettuce, pickled onions 16

house made buttermilk biscuit

SIDES

Bacon/7

House Sausage/6

Chicken Kotletki/6

Seasonal Fruit/6

Breakfast Potatoes/7

Bartlett House Fries/6

Side Salad/8

Avocado/5

Add egg/2

Cured salmon/8

Seasonal Vegetable/7

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BILL OF FARE DINNER April 6, 2019

Bartlett House Bread Board 7

cultured butter & sea salt



Trout Rillette Toast, smoked roe, pickles, micro greens 16

Fried Brussels Sprouts, anchovies, breadcrumbs, parmigiano 12

Beet Muhumarrah & Hummus, crispy chickpeas, BH baguette, crudité 12

Lamb Barbacoa Tacos, shaved brussel sprouts, citrus crème fraiche, smoked paprika tortillas 16

Crispy Japanese Sweet Potatoes, snap dragon apples, hot sauce butter 12

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

Chopped Salad 14



Ricotta Mezzelune, chanterelle, Tivoli mushrooms, smoked squash 22

Charred Octopus, merguez, black rice, crispy black kale 26

Chili Poached Salmon, fennel & citrus salad, cara cara, blood orange, castelvetro olives, chili oil 28

Narragansett Scallops, smoked bacon, pea duxelle, spicy braised heirloom beans 28

Dry Aged Strip Steak, bone marrow polenta, gremolata 30

Pigasso Farm BBQ Chicken, melted leeks, asparagus, baguette 28

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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FIZZY LIFTERS

Classic Mimosa
blanc de blancs, orange or grapefruit juice

glass / carafe
11 / 38

Country Mademoiselle
bianco, Pampelonne French 75, chamomile + lemon

Calimocho
tempranillo, Fentiman's Cola, mixed citrus

Mariposa
merlot, house grapefruit soda

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
Pampelonne, French 75, 8.4 oz, 6% ABV France 5.5

BEER

Sam Smith, Winter Welcome, 12 oz 6.0% ABV, United Kingdom 7.5
Farmer's Daughter, Chatham Brewing Rye IPA, 16oz 6% ABV, New York 6
Schnieder Weiss, Original Hefeweizen, 16.9oz, 5.4% ABV, Germany 7.5
Sam Smith, India Ale, 12oz, 5.0% ABV, United Kingdom 6.5
Delerium, Tremens, 11.2oz, 8.5% ABV, Belgium 9

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SPARKLING

Brut Dargent, Blanc de Blancs, France NV 10 / 45
Cava Rosat Trepat Brut Nature, Spain, NV 14 / 60
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
Pojer e Sandri "Palai," Müller-Thurgau, Italy 2015 12 / 30 / 55
Umberto Fracassi, "Langhe Favorita" Italy, 2015 12 / 30 / 55
Alcesti, "isola dei Sativo" Bianco, Italy, 2015 10 / 25 / 45

RED 12 / 30 / 55

Contour, Pinot Noir, California 2014 11 / 27.5 / 49
Jean Marc Barthez, Bordeaux Rouge, France, 2015 14 / 35 / 60
Vinos de Terrunos "La Capra Loca" Tempranillo, Spain 2016 12 / 30 / 55
Sorelle Palazzi, Sangiovese, Italy 2016 11 / 27.5 / 49

DESSERT

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