

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, Raisin Bran Pepita 3.95  
 Peach Melba

### 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

Strawberry Marigold | Cherry Apricot

## FIZZY LIFTERS

glass / carafe

11 / 38

**Classic Mimosa** blanc de blancs, orange juice, local cider or grapefruit

**Berry Tipple** blanc de blancs, 4Reds Shrub, strawberry & basil

**Calimocho** tempranillo, Fentiman's Cola, citrus, on the rocks

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

JANE'S ICE CREAM 4.50/scoop

Chocolate, Sweet Cream, 4Reds

BUILT 1870 ♡ REVIVED 2016

# BARTLETT HOUSE.

KITCHEN ♡ BAKERY ♡ CAFE

## BREAKFAST (served all day)

Farmers Breakfast | *two farm eggs, toast, breakfast potatoes, choice of bacon, sausage, ham, chicken kotletki or vegetable* 14  
 Breakfast Sandwich | *fried farm egg, sharp cheddar, English muffin choice of bacon, ham, sausage, chicken kotletki or vegetable* 12  
 French Toast | *hyssop sweetened ricotta, peaches, pan de mie* 12  
 Yogurt Parfait | *BH jam, house creamline yogurt, BH granola* 8

## TARTINES & SKILLETS

Mushroom Melt | *raclette, gremolata, pickled rhubarb, poached egg* 16  
 Tomatoes | *marinated local tomatoes, radish, tomato vinaigrette basil micros, sesame sourdough* 13  
 Green Shakshuka | *spinach, kale, farm eggs, feta, harissa* 14  
 add Pigasso Farm lamb 7 | add spiced beluga lentils 4  
 Pork Hash | *Northwind farms pork, crispy fingerlings, hot sauce, pickled peppers, poached egg* 18

## SALADS, SANDWICHES & BURGERS

Panzanella | *tomatoes, cucumber, radish, pickled carrots, crispy sourdough* 13  
 Chicory Salad | *pistachio, citrus, avocado, burnt scallion vinaigrette* 14  
 Grilled Cheese | *cheddar, gruyere, fontina, pan de mie, salad* 12  
 Fried Chicken Biscuit | *house made buttermilk biscuit, espelette aioli, butter lettuce, pickled onions* 16  
 Lamb Burger | *whipped feta, tzatziki, English muffin, salad* 16  
 Bartlett House Burger | *brioche, house cheese melt, aioli, fries* 19  
 Veggie Burger | *bulgogi seasoned lentils, sticky rice, tofu aioli, brioche* 16

## SIDES

Bacon/7	Seasonal Fruit/6	Avocado/5
House Sausage/6	Breakfast Potatoes/7	Add egg/2
Chicken Kotletka/6	Bartlett House Fries/6	Burrata /6
	Side Salad/8	

WWW.BARTLETTHOUSE.COM

**BILL OF FARE  
DINNER**

**September 7, 2019**

**Bartlett House Bread Board 7**

cultured butter & sea salt



**Smoked Trout Flatbread | trout roe, charred carrots, onions, smoked beets, apples 16**

**Burrata Tartine | gremolata, garden herbs, grilled sesame sourdough 14**

**Panzanella Salad | local cherry tomatoes, cucumber, basil, crispy sourdough, tomato vinaigrette 14**

**Chicory Salad | citrus, pistachio, avocado, burnt scallion dressing 14**

**Mission Fig Salad | blackberries, bacon vinaigrette, house ricotta, mizuna 16**



**Kinderhook Farm T-bone for Two | Poblano romesco, charred shishitos, French fries 68**



**Whole Fried Branzino | coconut milk, lemon verbena, hyssop, marinated squash 26**

**Seared Scallops | buttered corn, mushroom, herbs, pickled beech mushrooms 27**

**Charred Octopus | clams, braised heirloom beans, salsa verde 26**

**Fried Quarter Chicken | togarashi, charred broccoli, baby bok choy, sesame vinaigrette 24**

**Bartlett House Burger | house cheese melt, garlic aioli, brioche bun, fries 19**



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