

# BARNARD INN RESTAURANT

## Lounge Menu

Walk on in, no reservations  
Menus subject to change daily  
Seasonal Hours posted online  
[www.barnardinn.com](http://www.barnardinn.com)

### Savory

Hand Cut Fries 11 *gf df*

House made; hand cut French fries

\* Add our signature chipotle mayo +3

Autumn Salad 14 *gf v*

Local mesclun lettuces, tarragon champagne vinaigrette, Vermont chevre, dried cranberries and olive oil toasted pepitas

Alehouse Cheddar and Leek Soup 10 *v*

Vermont Farmstead 'Alehouse' sharp cheddar, Harpoon IPA with local leeks, topped with basil infused extra virgin olive oil

Polenta Cake with Mushrooms 18

VT Nitty Gritty ground cornmeal with sauteed shallots, maitake, oyster, dried porcini and hon shimeji mushrooms, fresh herbs and cojita cheese

VT Cheese 15 *v gfa*

Blue Ledge Farm 'Middlebury Blue', Leicester, VT: award winning ripe blue cheese aged 5 months, smooth and creamy, raw cow's milk balanced between earthy hay notes and sweet caramel flavors, served with our candied walnuts, sea salt-olive oil roasted pecans, apples, pears and crackers

Asian Spring Rolls 15 *df*

Local, heritage house ground pork with ginger, scallions and tamari soy, with our Thai chili sauce, toasted sesame and pickled ginger

### Entree

Ask your server about the daily verbal specials.

### Sweet

Double Chocolate Brownie 10

Belgian white and dark chocolate chips, warm chocolate sauce and Chantilly cream

Coffee Chocolate Pot du Crème 11 *gf dfa*

Belgian bittersweet dark, white chocolate, local eggs, French roast coffee, vanilla topped with whipped VT cream

*gf = gluten free / v = vegetarian / vé = vegan / df = dairy free*

Thank you for dining at Barnard Inn Restaurant. 23 years owner/operated.

Service charge is added to each transaction.

Menus are subject to change daily.

Please inquire about your holiday catering needs:  
private rooms, family, corporate

private chef in your home