

BARNARD INN RESTAURANT

A la Carte Lounge Menu

Small Bites

Hand Cut Fries 10 *gf df*

- add chipotle mayo +2

Truffle Fries 11 *gf dfa*

Fries w/white truffle oil, pecorino Romano

Garlic Fries 11 *gf df*

Fries w/toasted garlic tidbits, garlic infused oil

Thai Green Beans 9 *gf df*

Flash fried green beans tossed with sambal-sweet n' tangy sauce and fresh coriander

Street Corn 8 *v*

Grilled sweet native corn with roasted red jalapeno lime mayo and crumbled VT feta cheese

Entree

the Betterbite Burger 18 *gfa*

6 oz patty of locally sourced beef, skillet seared lightly toasted brioche bun served with hand cut fries and pickle
- add cheddar, bacon or chipotle mayo

Lobster Gnocchi 38

House made potato gnocchi with Maine lobster parsley, sweet native corn, fresh basil in a lemon cream and aged sheep's milk cheese

Roasted ½ Chicken 27 *gf*

Free range roasted ½ chicken with Curiosity Farm fingerling potatoes, fresh herbs local organic vegetables

Kids Pasta 15 (under 10 – not available for take-out)

Cavatappi noodles w/VT butter, pecorino cheese

Dessert

Swedish Cream 10 *gf v*

VT cream and sour cream, vanilla, pectin, local blueberries and organic Macerated Strawberries

Flourless Chocolate Cake 12 *gf*

Belgian bittersweet dark, local eggs, vanilla, topped with VT cream and warm chocolate sauce

Vermont Vanilla Ice Cream *gf* 5/scoop

add warm chocolate sauce +3

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

service charge is automatic – device free dining

Chef Will Dodson - Private Chef & Events