

# 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

**Sticky Wings** 15 *gf*

Native chicken tossed in tamari soy, ginger, brown sugar jalapeno glaze w/toasted sesame

**Cucumber Buttermilk Bisque** 10 *gf*

Cool VT buttermilk, organic cucumbers, basil infused extra virgin olive oil, fresh dill

**Simple Salad** 15 *gf dfa*

Heartwood Farm mesclun lettuces w/plumped dried cranberries, VT creamery chevre and lemon-tarragon champagne vinaigrette

### Entree

**the Betterbite Burger** 19 *gfa*

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

**Lobster Gnocchi** 38

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

**Roasted ½ Chicken** 29 *gf*

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