

BARNARD INN RESTAURANT



a la carte menu

Hand Cut Fries 10 *gf df*
add Chipotle Mayo +2

Garlic Fries 12 *gf*
Max's Toasted Garlic Tidbits, Garlic Oil,
Pecorino Romano Cheese

Brussel Sprouts 13 *gf df*
VT, Flash Fried, Sambal Sweet n' Tangy Sauce

Winter Salad 14 *vea*
Mixed Local Lettuces, Sea Salt Toasted Pepitas, VT Chevre, Poached Pears, Champagne
Vinaigrette

Fried Oysters 21 *gf df*
Maryland, Flash Fried, Fire Roasted Chipotle-Lime Mayonnaise, Fresh Lemon

Spring Rolls 12 *df*
VT Heritage Pork, Fresh Ginger, Tamari, Toasted Sesame

Ciabatta Bread 4 *for 2*
House Baked Rustic Bread, Garlic Herb Olive Oil

Chicken Étouffée 29 *gf*
Native Chicken, Louisiana Trinity, Rich Stock, Cayenne, Basmati Rice, Parsley

Ahi Tuna 38 *gf*
Bluefin, Chimayo Skillet Seared, Rare, Thai Chili Glaze, Aromatic Jasmine Rice, Wasabi

Filet Mignon 56 *gf*
Vermont Black Angus, Scallion Croquette, Green Peppercorn Glace

Mushroom Vol au Vent 31 *v*
Puff Pastry, Five Mushrooms, Shallots, Kale, Vermont Cream, Pecorino Romano

Vermont Cheese 18 *gfa*
Grafton, Brattleboro, cave aged sharp cheddar with toasted walnuts, watermelon rind pickles, apples,
pears, grapes and crackers

Charcuterie Board 35 *gfa*
Volpi St. Louis cacciatore salami, house marinated Mediterranean olives w/orange zest, herbs, garlic, red
wine vinegar & crushed red pepper, Cobb Hill cave aged gouda and crackers

service charge is automatic – device free dining
Chef Will Dodson - Private Chef & Events