

Snacks:**“Cheddar and Broccoli,” Popcorn 5**

kale, cheddar cheese powder

Smoked olives 6

Candied orange peel

Angostura Spiced Nuts 7

Peanut, pistachio, cashew, marcona almond

Miso and Maple Glazed Ribs 12

Cauliflower Vermont curry

Chicken Wings 12

Fermented pepper sauce Caramelized Kimchee and bacon aioli

Squid ink brioche 9

Wild king salmon roe, Avocado yogurt mousse, everything bagel spices, dill

Kennebec French Fries 5

Harissa aioli, tamarind ketchup, IPA honey mustard

Flatbreads and Pizzas:**Margherita 15**

Tomato, Burrata & basil

Spicy Marinara 17

Prosciutto, Calabrian chillies, oregano, mozzarella

Carbonara 18

Bacon, pecorino, cracked black pepper, arugula, egg yolk

Spicy sausage 16

Tomato, scallions, panna

Duck confit 20

Caramelized onion, arugula, maitake mushroom, smoked mozzarella

Potato 15

Eggplant, roasted garlic, calabrian chillies, arugula, Burrata

Add buratta 5

Add spicy sausage 4

Add duck 5

Add anchovy 2

Add prosciutto 4

Small Plates**Mixed greens and spring vegetable salad 9**

Idiazabal Cheese, strawberry, Marcona almonds, banyuls mustard vinaigrette

Baby artichoke salad 13

Burrata, fava bean pesto, arugula, artichoke chips, preserved meyer lemon vinaigrette

Massachusetts Diver Scallop 18

Potato gnocchi, English pea and ham soup, pickled garlic, aleppo pepper

Black Garlic Prawns 15

Slow cooked egg, marble potatoes, aioli, black garlic and sherry vinaigrette

Large Plates

Roasted flat iron steak and roasted bone marrow 30

Toasted country bread, herb salad, strawberries, balsamic

Free range chicken 26

Southern fried breast, thigh roulade, charred scallion, cashew mole, baby spring carrots, carrot top pesto

Farro Risotto 19

Sherried king trumpet and abalone mushrooms, English pea, pickled fiddlehead and ramps

The Maverick 16

Butter Burger, Cheddar and stout rarebit, crispy onions, Kennebec fries

Lunch

English Pea and Smoked Ham Soup 10

Parmesan breadsticks

Mixed greens and spring vegetable salad 9

Idiazabal Cheese, strawberry, Marcona almonds, banyuls mustard vinaigrette

Fried Chicken Sandwich 13

Honey Butter, blue cheese, carrot slaw, Kennebec fries

The Maverick 16

Butter Burger, Cheddar and stout rarebit, crispy onions, Kennebec fries

Prawn and marinated artichoke salad 15

Prawns, fava bean pesto, little gem lettuce, anchovy bagna cauda, artichoke chips

BLTA 13

Smoked roasted tomato jam, avocado, little gem lettuce, burrata

Farro Risotto 19

Sherried king trumpet and abalone mushrooms, English pea, pickled fiddlehead and ramps

Dessert

Dark Chocolate Brownie 9

Mezcal Butterscotch, Chantilly

Guinness and Bourbon Float 10

Vanilla and chocolate ice cream

Buttermilk Panna Cotta 8

Caramelized strawberry, churros

Chocolate Banana Cream Pie 9

Caramelized white chocolate pastry cream, black cardamom

Bartlett Hall Cocktail Menu

Yerba Buena

2 Tequila

.75 Lime

.75 Ginger

Pinch of mint

Serve in tall collins with soda and mint sprig.

Emperor Norton

2 Pisco

1 Lemon

.5 Strawberry-Jalapeno syrup

.5 Egg white

Serve in coupe with lemon zest to garnish.

Big Alma

1 Gin

.75 Bonal

.75 Cocchi Americano

1 Dash orange bitters

Serve in Collins with lemon wedge and soda.

Sugar Daddy

2 White Rum

.75 Lime

.5 Gum syrup

2 Dashes absinthe

Serve in a coupe with no garnish.

Miss Lotta

1 Apple brandy

1 Rye

.75 Lemon

.75 Honey

1 Dash absinthe

Serve in a coupe, no garnish

Tessie Wallbanger

.75 Vodka

.75 Lemon

.75 Carrot syrup

Serve in fizz glass topped with IPA.

Bonded Drams (Back of the menu)

49er Gold Rush

2 Bonded Bourbon

.75 Lemon

.5 Honey syrup

3 Dashes Fernet Branca

Serve in coupe, no garnish.

Prospector

2 Bonded Bourbon/Rye

.25 Gum syrup

3 dashes orange bitters

2 dashes smoked ango bitters

Served in a rox glass with lemon/orange peel