

Bretton Arms Tapas Menu

Lamb Meatballs -Golden Raisin Tomato Sauce, House Ricotta, Toasted Pine Nuts N	15
Ibérico Ham Croquettes -Mustard Velouté G F	16
Broccoli Cheddar Dip -House Made BBQ Chips D F	13
Maple Bourbon Spiced Mixed Nuts -Walnuts, Peanuts, Cashews, Almonds N	10
Short Rib and Beef Sloppy Joe Sliders -Crispy Shallots, Cheddar Cheese D F	16
Roasted Brussels Sprouts -Pickled Baby Bell Peppers, Horseradish Vinaigrette, Pine Nuts, Granola, Goat Cheese D,N,G	13
Coconut Curry Mussels -Blue Hill Bay Mussels, Shredded Carrots, Tomatoes, Baby Bell Peppers, Toasted Baguette SG	16
Potato and Wild Mushroom Chowder -Pork Lardons, Quick Pickled Cabbage D	14
Butternut Squash Ribbon Salad -Marinated Leeks, Spinach, Carrot Ginger Emulsion, Parsnip Crisps F	13
Autumn Salad -Rainbow Chard, Spiced Walnuts, Bartlett Pears, Blue Cheese Vinaigrette D,N	14
Toasted House Ricotta Gnocchi -Delicata Squash, Grilled Broccoli, Romanesco, Pine Nuts, Pecorino Romano, Glazed Carrots, Sage Brown Butter D,E,G,N	32
*Certified Angus NY Strip -Sautéed King Oyster Mushrooms, Shaved Radicchio, Toasted Barley Risotto, Brown Butter Turnips Foie Gras Demi Glace D,G	29
Jamón Ibérico 100% de Bellota Manchego Cheese, Marcona Almonds, Toast D,N,G	29
Assorted Artisan Cheese Daily Selection of Regional Artisan Cheese, Classic Accompaniments D,G	24
Assorted Charcuterie Selection of Artisan Cured Meats, Classic Accompaniments G,N	25
Combination Cheese and Charcuterie for 2	28

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

Wine Tasting Flights

<u>Sauvignon Blanc</u>	20
Joel Gott , California	
Claude Riffault , ‘Les Boucauds’ Sancerre (Sauvignon Blanc), Loire, France	
Harbor Town , Marlborough, New Zealand	
<u>Surprising Whites</u>	22
Drouet Freres , Comte de la Boisserie, Demi Sec Vouvray, (Chenin Blanc), Loire Valley, France	
Dr. Konstantin Frank , Dry Riesling, Finger Lakes NY	
Piero Brogna , Gavi (Cortese), Piedmont, Italy	
<u>Chardonnay</u>	27
Louis Latour , Pouilly-Fuisse, Burgundy, France	
Iron Horse , "Unoaked", Green Valley of Russian River Valley, California	
Nielson by Byron , Santa Barbara, California	
<u>Pinot Noir</u>	25
Louis Latour , “Bourgogne Cuvee Latour”, Burgundy, France	
Willamette Valley Vineyards , “Whole Cluster” Willamette Valley, Oregon	
Cambria , Santa Maria Valley, California	
<u>Tasty Reds</u>	21
Jam Jar , Sweet Shiraz, Western Cape, South Africa	
Bodega Catena Zapata , Malbec, Vista Flores, Argentina	
Carol Shelton , "Wild Thing, Old Vine Zinfandel”, Mendocino County, California	
<u>Cabernet Sauvignon & Meritage</u>	24
Z Alexander Brown , California	
Cadrans de Lassegue , Chateau Lassegue, St.-Emilion Grand Cru, Bordeaux, France	
Arrowood , Sonoma County, California	

Featured Wines by the Glass

For a complete listing, please see our wine list

Domaine Chandon , Brut, Calif. 187ml Btl.	10
Harbor Town , Sauvignon Blanc, NZ	11.75
Kris , Pinot Grigio ,Italy	11
Erath , Pinot Gris, Oregon	12.75
Iron Horse , "Unoaked", Chardonnay, Calif	17
Kendall-Jackson , Chardonnay, Calif	11
Chateau St Pierre,"Tradition" , Rosé d 'Anjou, Cotes de Provence, France	11.75
Herencia Altes , "Garnacha, Spain	11.75
Bodega Catena Zapata , Malbec, Argentina	12.75
Willamette Valley Vineyards , "Whole Cluster" Pinot Noir, Willamette Valley, Oregon	16
Charles Smith , "Velvet Devil" Merlot, Wash	11.25
Z Alexander Brown , Cabernet Sauvignon,Calif	13.75
Mollydooker , Boxer Shiraz, Australia	18.75
Carol Shelton , Zinfandel, Mendocino County, California	16.75

What's Brewing Local & Craft Brews

9

Moat Mountain 16 oz (NH) Czech Style Pilsner
Stoneface 16 oz (NH) IPA (50 IBU)
Concord Craft Brewing (NH) Safe Space NEIPA 52 IBU
Founders Breakfast Stout (MI) 60 IBU

8

Switchback Ale (VT) 28IBU
Sam Adam's (MA) Boston Lager 30 IBU
Henniker (NH) Kolsch 32 (IBU)
Tuckerman (NH) Pale Ale 37 IBU
Sebago (ME) Frye's Leap IPA 60 IBU
Great North Aleworks (NH) India Pale Ale 68 IBU

Popular Brands

8

Heineken
Amstel Light

7

Miller Lite
St. Pauli Girl Non Alcoholic

2/14/19

Featured Libations

Hot

Hot Apple Pie -Tuaca Italian Liqueur, Hot Apple Cider, Whipped Cream	15
Irish Coffee -West Cork Irish Whiskey, Hot Coffee, Whipped Cream	16
Hot Mocha -Peppermint Schnapps, Kahlua Hot Chocolate, Whipped Cream	14

Chilled

Vermont Vesper -Mount Washington Bar Hill Gin, Barr Hill Vodka, St. Elder, Lemon Twist, Straight Up	18
Flagg Hill Boulevardier -Flagg Hill Bourbon, Campari, Amaro Montenegro, Orange Twist, Straight up	16
Moscow Mule -Russian Standard Platinum Vodka, Ginger Beer, On the Rocks	11
Hemingway Daiquiri -Berkshire Rum, Maraschino Liqueur, Lime Juice, Grapefruit Juice	12
Bees Knees -Barr Hill Gin, Lemon Juice, Touch of Honey, Chilled Straight Up	16
Arms Cosmopolitan -It takes 6 gallons of Vermont honey to make one bottle of Mount Washington Barr Hill Vodka, this makes for a very smooth cosmopolitan	18
Barr Hill Tom Cat Aged Gin -This artisanal gin is made locally in Hardwick Vermont, then aged in oak barrels, it is enjoyable by itself with a little ice or in your favorite cocktail	16
West Cork Irish Whiskey Tasting Bourbon Cask, Ten Year Single Malt, The Pogues (1 oz.each)	17
Dutch Negroni - Bols Genever, Campari Sweet Vermouth, On the Rocks	16

We proudly serve hand crafted, small batch spirits from:
Caledonia Spirits, Hardwick, VT,
Flag Hill Distillery, Lee, NH
And
Berkshire Mountain Distillers, Great Barrington, MA

2/14/2019