

Bretton Arms Tapas Menu

Bretton Arms Seasonal Snack Mix N	9
Potato Leek Soup Pickled Radish, Potato Crisp, Chive Oil D,F	14
House Made Parisian Gnocchi Butternut Squash Puree, Roasted Mushroom, Brown Butter, Sage D,E,G	15
Braised Short Rib Sliders Onion Jam, Crispy Onions F	16
*Steak Tartare Egg Yolk, Celeriac Salad, Caper-Tarragon Aioli, Toast Points E,G	16
Jamón Ibérico 100% de Bellota Tart Cherry Mostarda, Manchego Cheese, Marcona Almond, Crostini D,G	29
*Steamed Blue Hill Bay Mussels Coconut Curry Grilled Baguette G,S	14
Roasted Beet & Carrot Salad Whipped Vermont Chevre, Mache, Pistachio, Brown Butter-Sherry Vinaigrette D	14
Bretton Arms Salad Local Greens, Tomato, Cucumber, Shaved Red Onion, Buttermilk Dressing D	13
*Certified Angus New York Strip Steak Truffled Potato Pave, Asparagus, Foie Gras Veal Jus D	29
Assorted Artisan Cheese From the Cellars at Jasper Hill Farm Jasper Hill Bayley Hazen Blue Cheese, Jasper Hill Little Hosmer Soft Ripened, Cabot Creamery Clothbound Cheddar, Landaff Creamery Landaff, Classic Accompaniments D,G,N	24
Assorted Charcuterie Selection of Artisan Cured Meats, Classic Accompaniments G,N	25
Combination Cheese and Charcuterie for 2 D,G,N *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.	28

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>	23.5
Drouet Freres , Comte de la Boisserie, Demi Sec Vouvray, (Chenin Blanc), Loire Valley, France	
Dr. Konstantin Frank , Dry Riesling, Finger Lakes NY	
Piero Broglio , Gavi (Cortese), Piedmont, Italy	
<u>Chardonnay</u>	27
Louis Latour , Pouilly-Fuisse, Burgundy, France	
Iron Horse , "Unoaked", Green Valley of Russian River Valley, California	
Diatom , Bar-M", Santa Rita Hills, 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	
Klinker Brick , Old Vine Zinfandel, Lodi, California	
<u>Cabernet Sauvignon& Meritage</u>	24
Three Finger Jack , “East Side Ridge”, Lodi, California	
Cadrans de Lassegue , Chateau Lassegue, St.-Emelion 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	13
Erath , Pinot Gris, Oregon	12.75
Iron Horse , "Unoaked", Chardonnay, Calif	17
Kendall-Jackson , Chardonnay, Calif	13
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
Three Finger Jack , "East Side Ridge", Cabernet Sauvignon Lodi, California	16
Mollydooker , Boxer, Shiraz, Australia	18.75
KLINKER BRICK , Old Vine Zinfandel, Lodi, California	15

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 16 oz (NH) Safe Space NEIPA
52 IBU

Concord Craft Brewing 16oz (NH) Gov'nah IPA
Imperial Double
80 IBU

8

Citizen Cider, Unified Press Hard Cider

Switchback Ale (VT) 28IBU

Sam Adam's (MA) Boston Lager 30 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

Featured Libations

Hot

Hot Apple Pie-Tuaca Italian Liqueur,
Hot Apple Cider, Whipped Cream **15**

O'Maple Coffee-West Cork Irish Whiskey,
Flag Hill Maple Liqueur, 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**

Flag Hill Boulevardier-Flag Hill Bourbon,
Campari, Amaro dell' Etna, Orange Twist,
Straight up **16**

Moscow Mule-Russian Standard
Platinum Vodka, Ginger Beer, On the Rocks **11**

Hemingway Daiquiri-Sweetwater Distillery
Kingfisher Gold 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**

Grand Mayan Tequila Tasting
Silver, Reposado, Ultra Aged (3/4 oz) **29**

We proudly serve hand crafted, small batch spirits from:
Caledonia Spirits, Hardwick, VT, Flag Hill Distillery,
Lee, NH, and New England Sweetwater Distillers,
Winchester, NH