

*The*  
**BARN**

AT THE BEDFORD POST INN

**LUNCH**



CHEF CHRISTOPHER D'AMBROSIO

## WINE

### PROSECCO 12 • 48

Sorlo “Treviso” Brut NV | VENETO, IT

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### SAUVIGNON BLANC 16 • 64

Napa Valley “Rombauer Vineyards” 2016  
| CALIFORNIA

### PINOT GRIGIO 14 • 56

Elena Walch “Selezione” DOC 2016 |  
ALTO ADIGE, IT

### CHARDONNAY 16 • 64

Kumeu River Village 2016 |  
New Zealand

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### ROSÉ 16 • 60

Lagrein Cantina Terlano 2017 | ALTO  
ADIGE, IT

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### PINOT NOIR 15 • 60

Pike Road Willamette Valley, Oregon

### MONTECUCCO ROSSO 22 • 88

Rigoletto, Castello Colle Massari  
| TUSCANY, IT

### CABERNET SAUVIGNON 15 • 60

Vina Robles “Estate” 2015 |  
Paso Robles, CA

## BEER – 8

### TWO ROADS SAISON

“Ol’ Factory Pilsner” | Connecticut

### SAM ADAMS LITE | Boston

### NEW ENGLAND IPA “Windy Hill”

Mikkeller, CA

### PALE ALE “GLUTEN FREE

Omission | Oregon

### PLAN BEE FARM BREWERY

“Barn Beer” | NY (16)

### NON-ALCOHOLIC

Pilsner O’Douls | St.Louis

## COCKTAILS

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### TRADITIONAL MIMOSA 12

Fresh Orange Juice, Prosecco

### DAILY BELLINI 12

Seasonal Fruit, Prosecco

### BLOODY MARY 13

Special Bedford Post Recipe, Stolichnaya  
Vodka

## DRINKS

### ALL GREEN JUICE | 10

Kale, Ginger, Green Apple,  
Cucumber, Lemon

### FRESH ORANGE JUICE | 8

### COFFEE | 4

### ORGANIC TEAS | 4

Palais Des Thes

### BOTTLED WATER | 7

Saratoga Spring

Sparkling & Still

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## SOUP & SALAD

### VEGETABLE CHILI | 10

Heirloom Kidney & White Coco Beans,  
Quinoa, Smoked Tomato, Cremini

### ROMAINE CEASAR SALAD | 16

Cured Spanish Anchovy, Aged Parmesan

### FALAFEL BOWL | 18

Chickpea Hummus, Tahini, Cucumber,  
Lentil Pita

### FALL KALE SALAD | 16

Roasted Kabocha Squash, Pickled Kohlrabi,  
Austrian Pumpkin Seed Oil Dressing

### ADD

GRILLED CHICKEN BREAST | 8

CAROLINA SHRIMP | 12/5

## MAIN COURSE

### CLASSIC FRENCH OMELETTE | 16

Spinach, Gruyere, Fine Herbs, Confit Tomato

### ROASTED CHICKEN SALAD

OR SANDWICH | 18

Celery, Green Apple, Boston Bibb,  
Homemade Mayo Fine Herbs

### MALLARD DUCK LEG CONFIT | 23

Frisee, Jasper Hill Blue, Walnuts  
Poached Duck Egg

### BARN BURGER 18

100% Grass-Fed Beef, Shelburne Farm’s  
Cheddar, Smoked Bacon, Celery Root Slaw

### ARTIC CHAR | 29

Grilled ala Plancha, Sautéed Chard, Lemon

### MAINE LOBSTER ROLL | 26

Green Goddess, Chips

### SMOKED BROOK TROUT TARTINE | 16

Pumpernickel, Dill, Crème Fraîche,  
Salmon-Trout Roe

### BAKED ROTOLO | 19

Spinach & Ricotta, Vegetable Bolognese

## SIDES

AVOCADO | 4

APPLEWOOD SMOKED BACON | 6

CHICKEN-APPLE SAUSAGE | 6

SWEET OR FRENCH FRIES | 5

SMOKED SALMON | 10

Our kitchen and dining room staff care very much about your health. Please notify us regarding relevant food allergies