

Bradford House

HORS D'OEUVRES

BREAD & BUTTER VG	\$4	SOUP DU JOUR	\$6
<i>Twisted Tree sourdough, house-whipped molasses butter</i>		“CAESAR SALAD”	\$10
MARINATED OLIVES VEG/GF	\$8	<i>roasted cabbage, anchovy cream sauce, Honey Bee Goat cheese, crispy bits, herbs</i>	
ROASTED NUTS GF	\$6	GARDEN GREENS SALAD VG/GF	\$10
CHARCUTERIE BOARD \$24 (FOR 2-3) \$28 (FOR 3-4)		<i>garden greens, shaved vegetables, green gooseberry vinaigrette, pistachio dukkah, lime spice</i>	
<i>selection of two meats, selection of three cheeses, house-made accoutrements, house-made seasonal jam, spicy mustard</i>		MUSHROOM HAND PIE	\$14
STEAK TARTARE*	\$16	<i>house-made pastry crust, mushroom conserva, onion chutney, truffle gouda cheese sauce</i>	
<i>minced tenderloin, mushroom conserva, egg yolk sauce, pickled red onion, urfa biber oil, chives</i>			

PASTAS

“CACIO E PEPE” VG	\$16
<i>Della Terra bucatini, aromatic pepper blend, Honey Bee Goat cheese, egg yolk sauce</i>	
SMOKED SHORT RIB RAGU	\$24
<i>Della Terra Creste Di Gallo, black garlic gremolata, Honey Bee Goat cheese, fried leeks, herbs</i>	

MAIN PLATES

PAN SEARED SALMON	\$28
<i>Atlantic salmon, seasonal greens, farro, sherry-soaked raisins, walnut, brown butter squash purée, sage oil</i>	
FRIED CHICKEN CHASSEUR	\$24
<i>fried chicken breast, pommes purée, whey braised collard greens, sauce chasseur</i>	
STEAK FRITES	\$28
<i>8 oz. marinated flat iron steak, pommes frites, sauce Béarnaise</i>	
FILET AU POIVRE GF	\$44
<i>7 oz. tenderloin filet, pommes purée, green peppercorn pan sauce</i>	
BRADFORD HOUSE CHEESEBURGER	\$16
<i>Martin's Famous Potato Bun, two 3 oz. house ground custom blend beef patties smashed and seared, special sauce, shredded lettuce, onion, American cheese, pommes frites</i>	

SIDES

CONFIT LEEKS	\$8
<i>whipped smoked egg sauce, crispy bits, fresh herbs</i>	
ROASTED CARROTS VG/GF	\$9
<i>whipped ricotta, brown butter carrot sauce, pistachio dukkah, herbs</i>	
POMMES FRITES	\$5
<i>sea salt; or add fresh herb & truffle shake (+3)</i>	
POMMES PURÉE	\$5
<i>butter, cream, nutmeg</i>	

DESSERTS

LEMON OLIVE OIL CAKE VG	\$10
<i>spruce tip Swiss meringue, Fruity Pebbles anglaise, honey granita</i>	
COOKIE A LA MODE VG	\$10
<i>brown butter côté espresso chocolate chip cookie, choice of chocolate Fernet or vanilla & cardamom ice cream</i>	

DINNER MENU *Fall/Winter 2023*

GF: GLUTEN FREE | GFO: GLUTEN FREE OPTION | VG: VEGETARIAN | VEG: VEGAN | VEGO: VEGAN OPTION | DF: DAIRY FREE
Items marked GF (Gluten-Free) are made with no gluten-containing ingredients but are prepared in a kitchen in which cross-contact may occur. Please alert your server of any food intolerances or allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request.