

# BARN

AT THE BEDFORD POST INN

## FRESH START

SEASONAL FRESH FRUIT | 8

SOUP OF THE DAY | 11  
Chef's Seasonal Soup

SAVORY SUNDAE | 12  
Whipped Lemon Honey Yogurt, Granola, Chai Milk Jam & Seasonal Berries

BUTTERMILK BLUEBERRY PANCAKE | 15  
Meyer Lemon Marscapone, Macadamia Brittle

BANANA'S FOSTER FRENCH TOAST | 12

STEEL CUT OATS BRULEE | 13  
Maple Sugar, Marcona Almonds, Cherry Compote

AVOCADO TOAST | 12  
Lemon, Espelette, Scrambled Egg Whites, 7-Grain Bread

## EGGS

Includes: Crispy Potato Hash & Toast

FRITTATA OF THE DAY | 16

THE BARN BREAKFAST | 15  
Two Organic Eggs any style, Choice of Bacon or Chicken Sausage & Roasted Tomatoes

FRENCH OMELETTE | 16  
Wild Mushrooms, Goat Cheese, Fresh Herbs

EGGS BENEDICT | 17  
Poached Organic Eggs, Canadian Style Bacon, Hollandaise Balthazar Hearth Bread

ADD SMOKED SPINACH | 5 SALMON | 7

## SIDES | 7

HAND-CUT FRENCH FRIES  
APPLEWOOD SMOKED BACON  
MAPLE CHICKEN SAUSAGE  
SIDE SALAD

## SALADS

BEET SALAD | 18  
Heirloom Beets, Whipped Goat Cheese, Blood Orange, Pistachios, Lemon Vinaigrette

ORGANIC CHOPPED SALAD | 17  
Baby Vegetables, Aged Cheddar, Honey Crisp Apples, Lemon-Herb Vinaigrette

CAESAR SALAD | 14  
Organic Hearts of Romaine, Shaved Grana, Garlic Filone Croutons, Anchovy Vinaigrette

WILD ROCKET SALAD | 15  
Crumbled Point Reyes Blue Cheese, Pine Nuts, Tomato Tartare, Balsamic Vinaigrette

MIXED GREENS SALAD | 12  
Baby Greens, Heirloom Cherry Tomato, Shaved Carrots, Red Onions

ADD CHICKEN | 7 SHRIMP | 12

## SANDWICHES

Choice of Sweet or Russet French Fries

SMOKED KING SALMON TARTINE | 22  
Crème Fraîche, Castelvetrano Olives, Preserved Lemon Olive Oil, Roasted Garlic, Balthazar Hearth Bread

FRIED CHICKEN SANDWICH | 17  
Lemonade Marinade, Boston Bibb Lettuce, Heirloom Tomato, Sriracha Aioli

POWER WRAP | 16  
Scrambled Organic Eggs, Spinach, Avocado, Pepper Jack Cheese, Hot Sauce, Whole Wheat Wrap

TUNA MELT | 19  
Confit Yellowfin, Red Onion, Cave Aged Gruyere, Avocado, Celery, Lemon Pepper Aioli, Balthazar Multi-Grain Bread

BARN WAGYU BURGER | 18  
Aged Cheddar, House Cured Maple Bacon, Toasted Brioche



E. BRYCE BAIRD | *Executive Chef*

RELAIS & CHATEAUX

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## RAW DRINKS

ALL GREEN JUICE 10  
Kale, Ginger, Green Apple  
Cucumber, Lemon

SMOOTHIE OF THE DAY 10

FRESH ORANGE JUICE 5

## SODA - 4

GUS EXTRA DRY GINGERALE

GUS DRY BLACKBERRY

MEXICAN COCA COLA

MEXICAN SPRITE

SCHWEPES CLUB SODA

SCHWEPES TONIC WATER

## PASTRIES

DAILY SELECTION OF 4.50  
MUFFIN | SCONE | COOKIES | CROISSANT

DAILY CAKE SELECTION 9  
BY THE SLICE

PASTRY BASKET 12  
croissant, muffin, scone

## WINE

PROSECCO 12 · 48  
Sorro "Treviso" Brut NV | VENETO, IT

SANCERRE 16 · 64  
Domaine Bailly-Reverdy  
"Chavignol" 2016 | LOIRE

PINOT GRIGIO 14 · 56  
Elena Walch  
"Selezione" DOC 2016 | ALTO ADIGE

CHARDONNAY 10 · 45  
Kumeu River Village 2016 | NEW ZEALAND

ROSÉ 13 · 55  
Domaine de Triennes 2015 | PROVENCE, FR

PINOT NOIR 15 · 60  
Bourgogne Rouge Maison Clusel-Roch  
"Traboules" 2016 | BEAUJOLAIS, FR

BOLGHERI ROSSO 22 · 88  
Grattamacco Super Tuscan 2016 | TUSCANY, IT

CARBERNET SAUVIGNON 23 · 92  
Vina Robles "Estate" 2015 | PASO ROBLES, CA

## BEER

Pilsner Forst | ALTO ADIGE, IT 7

India Pale Ale Southern Tier | LAKEWOOD, NY 7

Toasted Lager Blue Point | PATCHOGUE, NY 7

Sorghum Malt Beer Bard's Tale | UTICA, NY 7

## COCKTAILS

TRADITIONAL MIMOSA 12  
Fresh Orange Juice, Prosecco

DAILY BELLINI 12  
Seasonal Fruit, Prosecco

BLOODY MARY 13  
Special Bedford Post Recipe, Stolichnaya Vodka



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