

# Barman Scott Corey Calls the Barrows House Inn and Restaurant Home

Scott Corey crafts a signature cocktail: The Vermont Manhattan (recipe on page 6)  
— photo by Lee Kahrs



**F**or the last decade, Scott Corey has been mixing it up behind the bar at the Barrows House Inn and Restaurant in the heart of Dorset.

Corey, 49, has been making drinks and providing comic relief to both regulars and tourists alike at the upscale hospitality complex featuring the 167-year-old inn, guest cottages, tavern and restaurant, since 2015.

Owners Steve and Lauren Bryant bought the establishment in 2012 as part of the Church Street Hospitality Group, which also owns the Dorset Inn, the Dorset Bakery, Dorset Rising, the Publyk House in Bennington, the Lake House Pub and Grill in Bomoseen, and the Mountaintop Inn in Chittenden.

Corey hails from just over the Vermont border in Granville, N.Y., where he currently lives with his husband, Zac, and their three dogs and two cats. The couple was married in the gazebo at the Barrows House Inn in July 2019.

“I’m very much a people person. I think being a bartender is being an ambassador of wherever you’re working.”

Corey cut his teeth in the bar business at the famed (and now defunct) Montcalm Restaurant in Lake George — an experience he describes as the ultimate in on-the-job training.

“I was forced to learn bartending,” he said with a laugh, “because they didn’t have a bartender during the day. As a server, I had to learn to make my own drinks. The owner, Dean Beckos, wanted to teach me, and I fell in love with it.”

So much so that Corey stayed at the Montcalm for 13 years until the venerable restaurant was sold in 2012. He then worked at The Equinox in Manchester, and used to drive by The Barrows House on his way to work.

“I would drive by and wonder about what the new owners were doing,” he said.

Then, in 2015, an opening for a bar ➤

BY LEE J. KAHRIS

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“I remember coming here as a kid. I was 5, 6, 7 years old and I remember playing here, running around this very room. I live in the house my great-grandmother built 100 years ago and I work where she worked.”

manager position opened up and Corey didn't think twice. There was another reason why he felt drawn to the Barrows House Inn. His great-grandmother, Lena Corey, worked there in the 1960s and '70s. She served as the innkeeper, cleaning lady, babysitter, whatever was needed.

“I remember coming here as a kid,” he said. “I was 5, 6, 7 years old and I remember playing here, running around this very room. I live in the house my great-grandmother built 100 years ago, and I work where she worked.”

And if that isn't enough reason for Corey to stay at Barrows House indefinitely, there's the fact that he just loves his job.

“I do love it, and when you get older, if you don't love what you do, it's time to move on,” he said. “If you do love it, you

stick with it. I'm very much a people person. I think being a bartender is being an ambassador of wherever you're working. In a small town here, I know everybody, every local. But I also like being an ambassador for people who have never been here before.”

Corey is the bar manager and, along with bartender Karrie Matteson, works behind the bar serving up old classic and signature cocktails. They play off each other and people seem to enjoy the jokes and camaraderie, Corey said.

“It's not 'Cocktail' or 'Coyote Ugly,' but we have a good time,” he said with a smile.

He also developed the very popular Trivia Night at the Barrows House bar, which can draw up to 100 people on Thursday nights.

Corey said Barrows House is definitely more of a cocktail bar, and he has a few signature drinks and garnishes that he uses, including the Vermont Manhattan. The unique garnish in the drink is a swirl of Luxardo cherry in the glass before settling it to the bottom.

The lesson here is that when you love what you do and where you do it, you stick with it, Corey said.

“Bartending is a trade you take with you wherever you go, but I stayed,” he said with a laugh. “That is my goal. I have no intention of going anywhere.”

## Vermont Manhattan

Created by Scott Corey, Barrows House Inn

- 1.2 ounces Antica Vermouth
- 3 dashes orange Bitters
- 1 dash Vermont Maple Syrup
- 2.5 ounces Smugglers' Notch Maple Infused Bourbon
- 1 Luxardo cherry

Fill pint glass with ice. Add vermouth, bitters, maple syrup and bourbon. Stir.

Take martini glass and swirl in the Luxardo cherry. Strain into a glass and garnish with orange peel. Enjoy!



Bartender Scott Corey serves drinks to chef David Dukeshire, and restaurant manager Amy Horton — photo by Lee Kahrs

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Barrows House Inn and Restaurant  
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