

# CHAMPAGNE BRUNCH

## BLACKBARN BUBBLES

<b>Riondo Prosecco Spumante</b> <i>Veneto, Italy</i>	12/48	<b>Louis de Grennelle Corail Saumur Rose</b> <i>Touraine, Loire, France</i>	65
<b>Schramsberg Rose</b> <i>California, USA</i>	20/160	<b>Toast Brut Sparking</b> <i>Champagne, France</i>	60
<b>Cossy Brut Éclat</b> <i>Champagne, France</i>	30/120	<b>Piper Heidsieck Brut</b> <i>Champagne, France</i>	105

## BOTTOMLESS SPECIAL

Francois Montard Brut, *Jura, France*      35 per person | 2 hrs |

## FOR THE TABLE

<b>Wild Mushroom Toast</b> robiola, taleggio, parmesan, purple watercress, sourdough toast	11
<b>Big-Eye Tuna Tartare*</b> avocado, pico de gallo, tortilla chips	15
<b>Avocado Toast*</b> heirloom tomatoes, baked ricotta   <i>add poached egg + 4</i>	14
<b>Blue Corn "Johnny Cakes"</b> whipped ricotta, honeycomb, berries	15
<b>House Smoked Salmon Tartine*</b> dill brioche, avocado-cucumber mousse, caviar	18
<b>Market Gem Lettuce Caesar Salad</b> garlic crumbs, lemon	13

## SEAFOOD TOWER

tuna tartare, caviar-salmon rilette, shrimp cocktail, coconut-lemongrass fluke ceviche, maine lobster salad, octopus salad

110 | serves ~4 people |

*add Bottomless Special + 30 per person | 2 hrs |*

## MAINS

<b>Fried Chicken &amp; Waffles</b> rosemary-parmesan waffle, maple butter sauce, market carrots & kale salad	25
<b>Buttermilk Pancakes</b> macerated fruit, berry whipped cream, vermont maple bacon	21
<b>Farmer's Omelete* +</b> kale, mushroom, sausage, white cheddar	23
<b>Eggs Benedict*</b> house cured ham or smoked salmon, hollandaise, english muffin	27
<b>Huevos Chilaquiles +</b> tomatillo salsa, cotija, avocado, chorizo, radish, mango pico de gallo	21
<b>Kale, Carrot, &amp; Snow Pea Salad +</b> quinoa, cherry tomatoes, sunflower seeds, baked ricotta, avocado green goddess dressing	19
<b>Chicken Milanese Sandwich</b> ☒ tomato, mozzarella, pesto mayo, arugula, cheese brioche, chipotle chips	24
<b>BLACKBARN Burger*</b> ☼ BBQ sauce, bacon, fried egg, jalapeno, roasted tomato, cheddar, parmesan fries	26
<b>Grilled Salmon* +</b> ☒ green curry, lemongrass, coconut milk, haricots verts, baby bell peppers	31
<b>Chili Dusted Shrimp Tacos +</b> corn tortilla tacos, chilis, mango pico de gallo, guacamole, cilantro	25
<b>Wagyu Steak Sandwich*</b> aged cheddar, caramelized onions, chimichurri, charred potato roll	27

## SIDES

<b>Cornflake Crusted French Toast</b> ☒ caramelized pineapple, coconut cream, macadamia nuts	15
<b>Loaded Tater Tots +</b> bacon, creme fraiche, aged cheddar, chives	13
<b>Spicy Brussels Sprouts +</b> bacon lardon, blue cheese	15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

☼ We proudly use Certified Angus Beef exclusively      + Gluten free      ☒ Contains nuts

# BLACKBARN BEVERAGES

## CRAFT COCKTAILS

<b>Spring Thyme</b> Suntory Haku Vodka, St. Germain, thyme, lemon	18	<b>NoMad Phoenix</b> Montelobos Mezcal, coconut, pineapple, Campari	19
<b>The Real Dill</b> dill-infused Jaja Blanco Tequila, grapefruit, lemon	19	<b>Garden of Eden</b> Suntory Roku Gin, Yellow Chartreuse, basil, cucumber, lemon	19
<b>Zero Waste Old Fashioned</b> brown butter-washed BLACKBARN Bourbon, walnut bitters, apricot	20	<b>Cloud 9</b> Havana Club Rum, coconut, lime, pineapple foam	20
<b>Barnyard Tea</b> BLACKBARN Bourbon, black currant & blueberry tea, mint, lemon	20	<b>Hibiscus Spritz (N/A)</b> lemon, thyme syrup, hibiscus tea, agave, club soda	12
<b>Baby Pina (N/A)</b> coconut, pineapple foam	12	<b>Cucumber Basil Lemonade (N/A)</b> cucumber, basil, lemon, club soda	12

## WINE

### WHITE

<b>Domaine Creuze</b> , Chardonnay, Burgundy, France	20/80
<b>Domaine Cherrier</b> , Sauvignon Blanc, Sancerre, France	21/84
<b>Ken Forrester</b> , Chenin Blanc, Stellenbosch, South Africa	20/80
<b>J.Hofstatter</b> , Pinot Grigio, Alto Adige, Italy	19/76
<b>Lucien Albrecht</b> , RGewurztraminer, Alsace, France	20/80

### ROSE

<b>Ultimate Provence</b> , Cotes de Provance, France	17/68
<b>Wolffer</b> , Summer in a Bottle, Long Island, USA	18/72
<b>Driopi Agiorgitiko</b> , Peleponnese, Greece	17/68

### RED

<b>Oberon</b> , Cabernet Sauvignon, Napa Valley, USA	20/80
<b>Head High</b> , Pinot Noir, Sonoma, USA	22/88
<b>San Giorgio</b> , Rosso di Montalcino, Tuscany, Italy	20/80
<b>Cuvelier Los Andes</b> , Blend, Mendoza, Argentina	20/80
<b>Neyers Zinfandel</b> , California, USA	19/76
<b>Chateau Laffitte Laujac</b> , Medoc, Bordeaux, France	25/100

## BEER

<b>Bronx BLACKBARN Burner Double IPA</b> , 10.1% ABV, New York, USA	9
<b>Brooklyn Lager</b> , 5.2% ABV, New York, USA	9
<b>Allagash White</b> , 5.2% ABV, Maine, USA	8
<b>Oskar Blues Mama's Little Yella Pils</b> , 4.7% ABV, Colorado, USA	8
<b>Stella Artois Pilsner</b> , 4.7% ABV, Belgium	8
<b>Amstel Light Lager</b> , 3.5% ABV, Netherlands	8
<b>Goose Island IPA</b> , 5.9% ABV, Chicago, IL	8
<b>Lagunitas IPA</b> , 5.7% ABV, Petaluma, CA	8
<b>Hoegaarden White Ale</b> , 4.9% ABV, Belgium	8
<b>Goose Island "Sofie" Ale</b> , 6.5% ABV, Chicago, IL	8
<b>Heineken 0.0 Lager</b> , 0.00% ABV, Netherlands	6

## COFFEE & TEA

<b>Brooklyn Roasting Company</b>	5
<b>Specialty Coffee</b> cappuccino, latte, espresso, cold brew, macchiato	6
<b>SerendipiTea</b> peppermint, jasmine, chamomile, earl grey, passion & envy, black currant & blueberry	4

## FRESH JUICES

<b>Green Juice</b> kale, cucumber, apple, celery, lemon, ginger	11
<b>Beetroot Booster</b> beetroot, pineapple, ginger, lemon	11
<b>Carrot Mixed</b> carrot, passionfruit, pineapple, orange	11