

BLACKBARN LUNCH

STARTERS

- Spring Vegetable Soup** 11
english peas, snow peas, maitake, lemon thyme creme fraiche, black olive
grissini cracker
- Wild Mushroom Toast** 11
robiola, taleggio, parmesan, purple watercress, sourdough toast
- Roasted Tomato Bruschetta** 13
whipped sheep's milk ricotta, truffle honey, nasturtium, grilled sourdough
- Big-Eye Tuna Tartare* +** 15
avocado, pico de gallo, tortilla strips

SALADS

- grilled chicken 8 | grilled salmon 9 | grilled shrimp 10 | grilled steak 13*
- Grilled Corn & Kale Salad +** 19
quinoa, cherry tomatoes, sunflower seeds, pickled jalapeno, baked
ricotta, bacon lardon, avocado green goddess dressing
- Market Gem Lettuce Caesar Salad** 19
garlic crumbs, lemon
- Nicoise Salad* +** 19
haricots verts, soft boiled egg, nicoise olives
- Jumbo Asparagus Salad* +** 21
soft egg, morel mushroom, champagne vinaigrette, arugula

MAINS

- Shrimp & Tagliolini Pasta*** 27
preserved tomatoes, basil, shaved ricotta
- Grilled Branzino +** 32
parsley sauce, hassleback potato, heirloom carrots
- Grilled Salmon* + ☒** 31
green curry, lemongrass, coconut milk, haricots verts, baby bell peppers
- Chili Dusted Shrimp Tacos +** 25
corn tortilla tacos, chilis, mango pico de gallo, guacamole, cilantro
- Black Mission Fig Sourdough Pizza*** 24
mangalitsa spicy coppa, caramelized onions, cheese fondue, arugula,
truffle oil
- BLACKBARN Burger*** 26
bbq sauce, bacon, cheddar cheese, roasted tomato, jalapeno, parmesan fries
- Avocado Turkey Club** 21
tomato, applewood smoked bacon, sourdough bread, chipotle chips
- Chicken Milanese Sandwich ☒** 24
fresh tomato, mozzarella, pesto mayo, cheese brioche

DESSERTS

- Black Currant & Blueberry Ice Cream Sandwich ☒** 12
double chocolate cherry walnut cookie
- Caramelized Pineapple Spears ☒** 12
toasted macadamias, whipped coconut cream
- Apple Cider Doughnuts** 15
cinnamon sugar, caramel sauce
- Rum Butterscotch Bread Pudding** 15
toffee sauce, homemade vanilla ice cream

*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

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

WINE

RED

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

ROSE

Ultimate Provence , Cotes de Provence, France	17/68
Wolfer , Summer in a Bottle, Long Island, USA	18/72
Driopi Agiorgitiko , Peleponnese, Greece	17/68

WHITE

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

SPARKLING

Cossy Brut Eclat , Champagne, France	30/120
Henri Champliau , Rose, Burgundy, France	23/92
Argyle , Blanc de Blanc, Willamette Valley, USA	20/80

BEER

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

COFFEE & TEA

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

TAVERN HAPPY HOUR

MONDAY THRU FRIDAY
4:30 - 6:30

1/2 OFF TAVERN SNACKS

\$12 CLASSIC COCKTAILS

\$6 DRAFT BEER

\$9 HOUSE WINES