

# BLACKBARN

## TO SHARE

- Wild Mushroom Toast** 19  
robiola, taleggio, parmesan, purple watercress, sourdough toast
- Big-Eye Tuna Tartare\*** + 26  
avocado, mango pico de gallo, salsa verde, tortilla chips
- English Pea Hummus Panipuri** ◇ 19  
zucchini caponata, yogurt, micro radish

## APPETIZERS

- Bone Marrow\*** ☼ 19  
manila clams, lemon-herb crumb, shallot reduction
- Jumbo Asparagus Salad\*** + 21  
morel mushroom, arugula, champagne vinaigrette
- Olive Oil Braised Octopus** + ✘ 26  
roasted red pepper hummus, fresno chili, shaved fennel, preserved lemon-olive gremolata

## SIDES

- Spicy Brussels Sprouts** + 15  
bacon lardon, blue cheese

- Crispy Anna Potatoes** + 15  
rosemary salt, shaved pecorino

- Shishito Peppers** + 15  
mango pico de gallo, cotija, lime

- Truffle Ricotta Gnocchi** 16  
parmesan

## GARDEN

- Curried Cauliflower Steak** + ✘ 31  
cilantro raita, heirloom tomatoes, pears, toasted pine nuts, pickled raisins
- Kale, Carrot, & Snow Pea Salad** + 29  
quinoa, cherry tomatoes, sunflower seeds, baked ricotta, avocado green goddess dressing
- Butternut Squash Ravioli** ✘ 33  
swiss chard, toasted pumpkin seeds, bacon lardon, sage beurre monte

## OCEAN

- Roasted Red Snapper\*** + ✘ 42  
green curry, lemongrass, coconut milk, haricots verts, baby bell peppers
- Pan Seared Diver Scallops\*** + 47  
english pea risotto, pancetta, pea tendrils, lemon
- Grilled Branzino for Two** + 85  
spiced roasted carrots, butterball potato, marinated olives, grilled lemon

## SLOW COOKED

- Crispy Skin Amish Chicken** 37  
mushroom ravioli, roasted maitake, char-glazed spring onion
- Eight-Hour BBQ Beef Ribs** ☼ + 42  
chipotle-orange rub, steak fries, cucumber salad
- Beer Braised Pork Shank** 38  
market pepper jam, broccoli rabe, butter beans, chicharron

## WOOD FIRED

- Duck Breast Pastrami & Sausage\*** + ✘ 42  
parsnips, cipollini confit, pickled walnut, kumquat gastrique, charred chicory
- Colorado Rack of Lamb\*** ✘ 44  
honey-bergamot buttered carrot, stuffed zucchini flower, pomegranate and endive salad
- BLACKBARN Tomahawk Steak for Two\*** ☼ + 175  
black garlic sauce, parmesan fries, cucumber and radish salad

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

☼ We proudly use Certified Angus Beef + Gluten free ✘ Contains nuts ◇ Contains sesame