

CHAMPAGNE BRUNCH

BLACKBARN BUBBLES

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

BOTTOMLESS SPECIAL

Schramsberg Rose, California, USA 35 per person

STARTERS

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

MAINS

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

SIDES

Preserved Raspberry & Oat Bar ☒ brown sugar, almonds, vanilla bean	13
Loaded Tater Tots + bacon, creme fraiche, aged cheddar, chives	13
Spicy Brussels Sprouts + bacon lardon, blue cheese	15

FRESH JUICES

11

Green Juice

kale, cucumber, apple, celery, lemon, ginger

Beetroot Booster

beetroot, pineapple, ginger, lemon

Carrot Mixed

carrot, passionfruit, pineapple, orange

*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

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

ROSE

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

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

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	7
SerendipiTea peppermint, jasmine, chamomile, earl grey, passion & envy, black currant & blueberry	6

TAVERN HAPPY HOUR

MONDAY THRU FRIDAY
4:30 - 6:30

1/2 OFF TAVERN SNACKS

\$12 CLASSIC COCKTAILS

\$6 DRAFT BEER

\$9 HOUSE WINES