

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

<i>grilled chicken</i> 8 <i>grilled salmon</i> 9 <i>grilled shrimp</i> 10 <i>grilled steak</i> 13	
Kale, Carrot, & Snow Pea Salad +	19
red quinoa, cherry tomatoes, sunflower seeds, baked ricotta, 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

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

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
Wolffer , Summer in a Bottle, Long Island, USA	18/72
Driopi Agiorgitiko , Peleponnese, Greece	17/68

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	5

TAVERN HAPPY HOUR

MONDAY THRU FRIDAY
4:30 - 6:30

1/2 OFF TAVERN SNACKS

\$12 CLASSIC COCKTAILS

\$6 DRAFT BEER

\$9 HOUSE WINES