

BLACK BARN BRUNCH

TO SHARE

From Union Square Market+

garlic roasted eggplant, crispy potatoes, sun-dried tomatoes, capers
16

Shellfish**

lobster, shrimp, oysters, jonah crab claws, ceviche, lump crab
MP

Mangalitsa Charcuterie+

house pickled vegetables, toasted sourdough
28

BBQ Beef Rib Pizza*

tarentaise cheese, avocado, egg
cilantro cream
22

Pickled & Roasted Heirloom Carrots+

mozzarella, quinoa, cilantro
23

Truffle Mac 'n Cheese

24

MAINS

Buttermilk Pancakes

plain or strawberry-white chocolate,
Vermont maple syrup

15

Avocado Toast*

heirloom tomatoes, baked ricotta, poached egg

16

Apple & Almond Filled French Toast

corn flake crust, Vermont maple syrup

16

Kale & Roasted Squash Salad+

toasted pumpkin seeds, cranberry, buttermilk

15

Waffle Croque Madame*

rosemary, ham, tarentaise cheese, fried egg

21

Housemade Pastrami Sandwich*

cabbage slaw, fried egg, toasted bagel

17

Egg White Frittata+

spinach, mushroom, roasted tomato,
goat cheese, roasted potatoes

18

Fried Chicken & Waffles

parmesan-rosemary, Vermont maple butter sauce
roasted squash and kale salad

23

Eggs Benedict*

cured ham or smoked salmon
(w/ 1lb lobster +16)

23

Black Barn Burger*

fried egg, BBQ sauce, pork belly, pawlet cheese,
jalapeño, parmesan fries

24

Farmer's Omelet**

sausage, kale, onion, cheddar, roasted potatoes

19

Smoked Salmon Tartine*

poached egg, fennel, capers, red onion

17

Merguez Sausage, Chickpea Cakes**

eggplant caponata, poached egg

18

Egg Yolk Raviolo+

mushrooms, spinach, white truffle emulsion

18

Two Eggs - Any Style**

bacon or sausage, roasted potatoes

16

Roasted Turkey Sandwich

avocado, tomato, applewood smoked bacon,

18

SIDES

BEVERAGES

Seasonal Fresh Fruit+

9

Fresh Squeezed Juices

orange, melon-cayenne, kale-apple-celery

7

Chipotle-BBQ Glazed Bacon Steak+

9

Applewood Smoked Bacon+

7

Brooklyn Roasting Company Coffee

3

Parmesan Fries+

7

Cold Brew Coffee - Iced

5

Roasted Brussels Sprouts & Apples+

7

Cappuccino / Latte

5

Oven Roasted Potatoes+

7

Espresso

4

Milk

3

DESSERT - 11

Rum Butterscotch Bread Pudding

Cinnamon Sugar Doughnuts

Vanilla Pannacotta

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

+Gluten free

COCKTAILS

<p>Mimosa or Bellini blanc de blancs sparkling wine, orange, blood orange, or peach</p> <p>Double Black cold brew coffee, black bottle scotch</p>	<p>13</p> <p>14</p>	<p>Ranch Hand* creyente mezcal, maestro dobel humitos, agave, lime, pineapple, tarragon, falernum, clove</p> <p>Tom Cat Sling spring 44 old tom gin, benedictine, cherry heering, egg white pineapple, cherry bitters</p>	<p>16</p> <p>16</p>
---	---------------------	---	---------------------

Champagne Brunch

bottle of bubbles w/ peach, passion fruit or OJ

36

Build Your Own Bloody Mary Bar

(choose one) Spring 44 Vodka, Dulce Vida Tequila, Union Mezcal, Malfy Gin
(have fun) join us in the main dining room and make it just perfect
(get what you pay for) jonah crab claw +6, jumbo shrimp +4, half lobster tail +12

15

WINE

SPARKLING Half Gls/Gls

Dr. Lippold, Sparkling Riesling, Mosel, Germany, 2011	14
Scharffenberger "Excellence", Brut Rose, California	17
Villa Sandi "Valdobriadenne", Prosecco, Italy NV	18
H. Blin, Blanc de Noir Brut, Vincelles, France, NV	21
J.M Gobillard & Fils, Brut Rose, France, NV	24
Drappier, Champagne Brut Zero Dosage, France NV	30
Dom Perignon, Brut, Hautvillers, France 2004	35/65
Piper Heidsieck "Rare", Champagne, France 1999	45/80

WHITE Gls/Btl

Cantine di Marzo, Greco di Tufo, Campania, Italy 2015	12/48
Royal Tokaji "The Oddity", Tokaji Furmint, Hungary 2013	13/50
Clos de la Houssaie, Muscadet, Loire 2010	14/56
Sighardt Donnabaum, Gruner Veltliner, Austria	15/50
Villa Sparina "Monterotondo", Gavi, Piedmont, Italy	17/68
Carpe Diem, Chardonnay, Anderson Valley, CA 2013	18/72
Alphonse Mellot, Sancerre Blanc La Mousserie, Loire	18/72
Rolly Gassman, Riesling, Alsace, France, 2009	19/75
Chateau du Cros "Plantes Blanche" Bordeaux Blanc	20/80

ROSE/ORANGE Gls/Btl

Please inquire about and enjoy our daily selection of Roses and Orange Wine.

CHILLED RED Gls/Btl

The Bluffer, Valdiquie, Paso Robles, CA 2015	13/50
Fischer, St. Laurent, Thermenregion, Austria 2009	15/60

RED Gls/Btl

Mas Carlot "Les Enfants Terribles", Languedoc 2012	14/55
Frescobaldi-Luce della Vite "Lucente", Italy 2013	15/60
Alain Voge "Les Peyrousses" Syrah, Rhone Valley 2014	16/64
Round Pond "Kith & Kin", Cab. Sauvignon, Napa, 2013	17/65
Vina Alberdi "La Rioja Alta" Reserva, Spain 2010	19/78
Rene Bouvier "Le Chapitre Suivant", Bourgogne 2012	18/72
The Owl a& Dust Devil, Malbec, Mendoza, Argentina	18/72
Valduero Reserva, Ribera del Duero Spain, 2009	22/85
Chateau Belle-Vue "La Renaissance, Bordeaux, Lebanon	23/90
Chateau Capbern Gasqueton, Saint-Estephe, FR 2009	24/96
Ceretto, Barolo, Piedmont, Italy 2012	32/138

BEER

LAGER

Abita Light	8
Amstel Light	8
Mama's Little Yella Pils	7
Moretti Lager	8
Budweiser	7
Hell's	8
Heineken	8

IPA

Lagunitas Maximus	10
Firestone Walker Union Jack	8
Radiant Pig Junior	8

PORTER

Breckenridge Vanilla Porter	8
Smutty Nose Robust Porter	7

DOPPELBOCK

Moretti La Rossa	8
Shiner Bock	8

CIDER

Aspall Dry English Cider	15
--------------------------	----

NON-ALCOHOLIC

Beck's	7
--------	---

ALE

Duvel	11
Kentucky Bourbon Barrel Ale	9
Ommegang 3 Philosophers	11
Palm Belgium Session Ale	8
Samuel Smith Nut Brown Ale	9
Kona Big Wave	8

WHEAT/SAISON

Goose Island Sophie	9
---------------------	---

SOUR

Cuvee des Jacobins Rouge	9
--------------------------	---

STOUT

Left Hand Milk Stout Nitro	8
Rogue Chocolate Stout	11
Evil Twin Biscotti Break	15

DRAFT

Boulevard Wheat	8
Brooklyn Lager	8
Bronx No Resolutions IPA	8



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