

BLACK BARN TAVERN

SMALL PLATES

Smoked Salmon Tartine 13
dill crème fraîche, trout caviar, fennel, cheese toast

Pork Belly Chicharrones+ 15
apple, scallions, chipotle-orange rub

Bone Marrow 15
manila clams, lemon-herb crumb, shallot reduction

Wild Mushroom Toast 15
robiola, taleggio, parmesan, purple watercress

Crispy Chicken Wings+ 9
tomatillo, cilantro sauce

Hand-cut Fries+ 7
parmesan, sea salt

Ricotta Stuffed Meatballs 14
tomato sauce, oregano bruschetta, parmesan

Shishito Peppers+ 11
pico de gallo, queso fresco, cilantro

LARGE PLATES

Kale and Roasted Squash Salad+ 19
pumpkin seeds, cranberry, shrimp, buttermilk

Grilled and Steamed Asparagus+ 24
spring salad, toasted hazelnuts,
poached egg, saffron aioli

Pizza Margherita 14
mozzarella, fresh tomato, basil

White Pizza 19
cheese fondue, mangalitsa spicy coppa,
arugula, truffle oil

Ricotta Gnocchi 19
fava beans, arugula, grilled spring onion, pioppini,
parmesan

Lobster Rolls 22
heirloom tomatoes, chilis, lemon-thyme aioli

Black Barn Burger* 24
BBQ sauce, pork belly, pawlet cheese, jalapeño,
parmesan fries

Chipotle-Orange BBQ Beef Rib+ 16
chipotle-orange rub, shoe string fries,
cucumber salad

Roasted Chicken Pot Pie 21
carrots, peas, potato, mushroom

Duck Sausage+ 18
pink pepper, black garlic, poached rhubarb,
smoked potato

Maryland Crab Cakes 25
grilled pineapple-red onion salsa
romesco sauce

Braised Short Rib Sliders 19
cole slaw, crispy potatoes

HAPPY HOUR

MONDAY THRU SATURDAY
4-6 AND 9-11

\$1 OYSTERS

\$1 WINGS

50% OFF

MARGHERITA PIZZA, MUSHROOM TOAST, MEATBALLS, BURGER

SEE REVERSE FOR BEVERAGE SPECIALS

FOR THE TABLE

Mangalitsa Charcuterie+
28

Lonza
Coppa Calabrese
Fennel Sopressata
Mustard Rillettes
Speck
Pancetta
'Nduja

Shellfish Platter*+
MP

Lobster
Oysters
Jonah Crab Claws
Shrimp
Ceviche
Lump Blue Crab

CHEESE

selection of 3 for 12 or 6 for 24

Bent River Cheese
cow, triple crème
Aleamar Cheese Company, Minnesota

Good Thunder
soft, cow washed in sury beer
Jasper Hill Farm, Vermont

Pawlet
hard, raw cow milk
Consider Barwell Farm, Vermont

Bonne Bouche
semi-ripened goat milk
Lazy Lady Farm, Vermont

Anabasque Cheese
semi-soft sheep milk
Landmark Creamery, Wisconsin

Bayley Hazen Blue
blue-veined raw cow milk

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

+Gluten free

COCKTAILS - 16

The Henhouse

Belvedere Unfiltered, St. Elizabeth All Spice,
Honey, Watermelon, Ginger

Isabell

Cotswold's Gin, Del Professore Dry
Vermouth, Essential oils of Citrus

Tom Cat Sling*

Spring 44 Old Tom Gin, Benedictine, egg white,
Cherry Heering, Pineapple, Cherry Bitters

Castaway

Black Dirt Bourbon, Appleton Estate Rum, Honey
Velvet Falernum, Giffard Banane du Bresil, Papaya,

Mad Park Swizzle

Phraya Dark Rum, Lime, Mint,
Angostura, Peychaud

Constant Gardner

Botanist Gin, Dill, Basil,
Red and Black Peppercorn

Ranch Hand

Creyente Mezcal, Maestro Dobel Humitos, Agave
Lime, Pineapple, Tarragon, Falernum, Clove

Farmer's Daughter

Fortaleza Reposado, Cantaloupe, Habanero,
Red Bell Pepper, Agave

Good ol' Barry Collins

Spring 44 Old Tom Gin, Lemon,
Angostura, Berry Shrub

IN THE BARREL - 17

Bootlegger

Hudson New York Corn Whiskey,
Marvin Dry Vermouth, Orange Bitters.

SPARKLING Half Gls/Gls

Dr. Lippold, Sparkling Riesling, Mosel, Germany, 2013	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 2015	13/52
Clos de la Houssaie, Muscadet, Loire, France 2010	14/56
Sighardt Donnabaum, Gruner Veltliner, Austria 2013	15/60
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, 2012	19/76
Chateau du Cros "Plantes Blanche" Bordeaux Blanc	20/80

WINE

ROSE/ORANGE

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

CHILLED RED Gls/Btl

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

RED Gls/Btl

Mas Carlot "Les Enfants Terribles" Languedoc 2012	14/56
Frescobaldi-Luce della Vite "Lucente", Tuscany, Italy 2013	15/60
Alain Voge "Les Peyrousses" Syrah Rhone Valley 2014	16/64
Round Pond "Kith & Kin", Cab. Sauvignon, Napa, 2015	17/68
Vina Alberdi "La Rioja Alta" Reserva, Rioja, Spain 2010	17/68
Rene Bouvier "Le Chapitre Suivant", Bourgogne 2012	18/72
The Owl & Dust Devil, Malbec, Mendoza, Argentina	18/72
Valduero Reserva, Ribera del Duero, Spain 2010	22/88
Chateau Belle-Vue "La Renaissance", Lebanon 2007	23/90
Chateau Capbern Gasqueton, Saint-Estephe, FR 2009	24/96
Ceretto, Barolo, Piedmont, Italy 2012	32/128

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
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NON-ALCOHOLIC

Beck's	7
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BEER

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
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SOUR

Cuvee des Jacobins Rouge	9
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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

HAPPY HOUR

MONDAY THRU SATURDAY
4-6 AND 9-11

\$5 DRAFT BEER
\$7 RED AND WHITE WINE
Vinas del Vero and Mas Carlot

\$10 CLASSIC COCKTAILS
old fashioned, tom collins, moscow mule
daiquiri, mezcal margarita

SEE REVERSE FOR FOOD SPECIALS



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