

# BLACK BARN TAVERN

## SHARE PLATES

### Smoked Salmon Tartine 13

dill crème fraîche, trout caviar, fennel, cheese toast

### Baked East Coast Oysters 16

chorizo, scallions, breadcrumbs

### Bone Marrow 15

manila clams, lemon-herb crumb, shallot reduction

### Wild Mushroom Toast 15

robiola, taleggio, parmesan, purple watercress

### Black Mission Fig Pizza 19

mangalitsa spicy coppa, mozzarella arugula, truffle oil

### Mussels Casserole+ 22

Thai curry, coconut milk, lemon grass

### Lemon-Robiola Arancini 13

eggplant caponata, pickled raisins

### Pizza Margherita 15

mozzarella, fresh tomato, basil

### Mac & Cheese Croquette 14

black truffle mayo, parmigiano

### Lobster Rolls 22

heirloom tomatoes, chilis, lemon-thyme aioli

### Crispy Chicken Wings+ 14

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

### Black Barn Burger\* 24

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

### BBQ Pulled Pork+ 15

crispy tortilla, salsa verde, pickled vegetables

### Mangalitsa Franks In The Blanket 13

cheddar biscuit, mustard sauce

### Big-Eye Tuna Tartare\*\* 19

avocado, pico de gallo, tortilla chips

### Braised Short Rib Sliders 19

cole slaw, crispy potatoes

### Maryland Crab Cakes 25

grilled pineapple-red onion salsa romesco sauce

## 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\*\* 14

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  
*Alema 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  
*Jasper Hill Farm, Vermont*

\*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

Kuddia delle Ginestre, Zibibbo, Sicily, Italy 2010	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



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