

# BLACK BARN BRUNCH

## MAINS

<b>Avocado Toast*</b> tomatoes, baked ricotta, poached egg	18	<b>Kale &amp; Roasted Squash+</b> radicchio, pomegranate, spicy pepitas, jalapeño-buttermilk dressing	16
<b>Sweet Potato Pancakes</b> spiced whipped cream, candied pecans	16	<b>Smoked Salmon Tartine*</b> poached egg, fennel, capers, red onion	19
<b>Corn Flake Crusted French Toast</b> brandy caramelized NY state apples, mascarpone whipped cream, cinnamon	17	<b>Curried Cauliflower Steak+</b> cilantro raita, summer salad, toasted pine nuts pickled raisins	21
<b>Farmer's Omelet**</b> kale, sausage, cheddar, roasted potatoes	21	<b>BBQ Beef Rib Pizza*</b> tarentaise cheese, avocado, egg, cilantro cream	22
<b>Egg White Frittata</b> spinach, mushroom, roasted tomato goat cheese, roasted potatoes	21	<b>Black Barn Burger*</b> fried egg, BBQ sauce, pork belly, pawlet cheese jalapeño, parmesan fries	24
<b>Waffle Croque Madame*</b> rosemary, ham, tarentaise cheese, fried egg	23	<b>Chicken Milanese Sandwich</b> fresh tomato, mozzarella, pesto mayo, arugula, cheese brioche, chipotle chips	19
<b>Fried Chicken &amp; Waffles</b> parmesan-rosemary, Vermont maple butter syrup kale and roasted squash salad	23	<b>Pastrami Reuben</b> Swiss cheese, sauerkrauts, smoked paprika dressing caraway sourdough	21
<b>Eggs Benedict*</b> house cured ham or smoked salmon, hollandaise (w/1lb lobster +16)	23	<b>Huevos Rancheros+</b> chorizo, black beans, avocado, queso fresco, eggs	21
<b>Egg Sandwich</b> fried egg, bacon or sausage, cheddar, confit tomato roasted potatoes	18	<b>Shrimp &amp; Grits</b> 'nduja, creole butter, chives	24
<b>Two Eggs - Any Style**</b> bacon or sausage, roasted potatoes	17	<b>Egg Yolk Raviolo</b> mushrooms, spinach, black truffle emulsion	21

## SIDES

<b>Fresh Fruit</b> granola and yogurt add 3	7	<b>Hand-cut Fries+</b> parmesan, sea salt	7
<b>Roasted Brussels Sprouts &amp; Apples+</b>	11	<b>Bacon Steak w/ Pickled Heirloom Peppert+</b>	11
<b>Short Stack</b> silver dollar buttermilk pancakes	9	<b>Sausage or Bacon</b>	7
<b>Loaded Tater Tots</b> bacon, sour cream, cheddar, chives	9	<b>Buttermilk Biscuit and Gravy</b> bacon, sausage, thyme, garlic	9

## PASTRIES & DESSERTS - 11

<b>Two Kouign Amann</b>
<b>Banana Bread</b>
<b>Rum Butterscotch Bread Pudding</b>
<b>Apple Cider Doughnuts</b>
<b>Vanilla Pannacotta</b>

## BEVERAGES

<b>Fresh Squeezed Juices</b>	7
orange / kale-apple-celery / melon-jalapeno	
<b>Brooklyn Roasting Company Coffee</b>	3
<b>Cappuccino / Latte</b>	5
<b>Espresso</b>	4
<b>Milk</b>	3
<b>Serendipitea Tea</b>	3

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

+Gluten free

**COCKTAILS**

<b>Mimosa or Bellini</b> blanc de blancs sparkling wine, orange, blood orange, or peach	13	<b>Cider House Cup</b> crop organic pumpkin vodka, allspice, apple cider, lemon, ginger beer	16
<b>Double Black</b> cold brew coffee, black bottle scotch	14	<b>B.B. Michelada</b> Kona Big Wave, House Michelada Mix, Spiced Salt Rim	10

<p><b>Champagne Brunch</b> bottle of bubbles w/ peach, passion fruit or OJ 36</p> <p><b>Bottomless Build Your Own Bloody Mary Bar</b> (choose one) Spring 44 Vodka, Gran Centenario Tequila, Union Mezcal, Spring 44 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 28</p>	<p>Ask your server about our signature <b>Tiny Bloody Mary Shots!</b> \$5</p>
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**WINE**

**SPARKLING** Half Gls/Gls

Dr. Lippold, Sparkling Riesling, Mosel, Germany, 2013	14
Gloria Ferrer, Brut Rose, Carneros, California, USA	16
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
Gusbourne, Brut Reserve, Kent & W.Sussex, Eng 2011	28
Piper-Heidsieck "Rare", Champagne, France 1999	45/80

**WHITE** Gls/Btl

Cantine di Marzo, Greco di Tufo, Campania, Italy 2015	12/48
Kumeau River - Pinot Gris - Auckland, New Zeland 2014	15/60
Clos de la Houssaie, Muscadet, Loire, France 2010	14/56
Solminer, Gruner Veltliner, Santa Ynez Valley, CA 2015	16/64
Campo alle Comete, Vermentino, Tuscany, Italy 2016	16/64
Lusco, Albarinho, Rias Baixas, Galicia, Spain 2015	17/68
Scarpetta, Pinot Grigio, Friuli, Italy 2015	17/68
Alphonse Mellot, Sancerre Blanc La Mousserie, Loire	18/72
Domain Anderson, Chardonnay, Anderson Valley, CA 2013	19/76
Rolly Gassman, Riesling, Alsace, France, 2012	19/76

**ROSE** Gls/Btl

Miraval - Provence, France 2016	14/55
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**RED** Gls/Btl

Castello di Selvole, Chianti Classico, Tuscany, Italy 2012	15/60
Duorum - Duoro DOC - Portugal. 2014	15/60
Michael Mondavi, "Oberon", Cab. Sauvignon, Napa. 2013	17/68
Vina Alberdi "La Rioja Alta" Reserva, Rioja, Spain. 2010	17/68
Camille Giroud - "Bourgogne" - Burgundy, France. 2015	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. 2013	32/128

**BEER**

**LAGER**

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

**IPA**

Lagunitas	8
Capt Lawrence Hop Commander	8
Radiant Pig Junior	8

**PORTER**

Breckenridge Vanilla Porter	8
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**DOPPELBOCK**

Moretti La Rossa	8
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**NON-ALCOHOLIC**

Beck's	7
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**ALE**

Duvel	11
Kentucky Bourbon Barrel Ale	10
Ommegang Rare Vos Amber	11
Palm Belgium Session Ale	8
Samuel Smith Nut Brown Ale	9
Kona Big Wave	8

**WHEAT/SAISON**

Allagash White	9
Goose Island Sophie	9

**SOUR**

Ommegang Pale Sour	10
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**STOUT**

Left Hand Milk Stout Nitro	8
Rogue Chocolate Stout	11
Evil Twin Biscotti Break (16oz)	15

**DRAFT**

Doc's Hard Cider	8
Brooklyn Lager	8
Bronx No Resolutions IPA	8



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