

# BLACKBARN

## TO SHARE

<b>Wild Mushroom Toast</b>	19
robiola, taleggio, parmesan, purple watercress, sourdough toast	
<b>Big-Eye Tuna Tartare* +</b>	26
avocado, mango pico de gallo, tortilla chips	
<b>English Pea Hummus Panipuri</b> ◇	19
zucchini caponata, yogurt, micro radish	
<b>Seafood Tower for Four* +</b>	110
coconut-lemongrass fluke ceviche, tuna tartare, smoked salmon rilette, shrimp cocktail, maine lobster salad, octopus salad, lemon thyme aioli, cocktail sauce	

## APPETIZERS

<b>Bone Marrow*</b> ☼	19
manila clams, lemon-herb crumb, shallot reduction	
<b>Jumbo Asparagus Salad*</b> +	21
morel mushroom, arugula, champagne vinaigrette	
<b>Olive Oil Braised Octopus</b> + ☼	26
roasted red pepper hummus, fresno chili, shaved fennel, preserved lemon-olive gremolata	

## SIDES

<b>Spicy Brussels Sprouts</b> +	15
bacon lardon, blue cheese	

<b>Crispy Anna Potatoes</b> +	15
rosemary salt, shaved pecorino	

<b>Shishito Peppers</b> +	15
mango pico de gallo, cotija, lime	

<b>Truffle Ricotta Gnocchi</b>	16
parmesan	

## GARDEN

<b>Curried Cauliflower Steak</b> + ☼	31
cilantro raita, heirloom tomatoes, pears, toasted pine nuts, pickled raisins	
<b>Kale, Carrot, &amp; Snow Pea Salad</b> +	29
quinoa, cherry tomatoes, sunflower seeds, baked ricotta, avocado green goddess dressing	
<b>Butternut Squash Ravioli</b> ☼	33
swiss chard, toasted pumpkin seeds, bacon lardon, sage beurre monte	

## OCEAN

<b>Roasted Red Snapper*</b> + ☼	42
green curry, lemongrass, coconut milk, haricots verts, baby bell peppers	
<b>Pan Seared Diver Scallops*</b> +	47
english pea risotto, pancetta, pea tendrils, lemon	
<b>Grilled Branzino for Two</b> +	85
spiced roasted carrots, butterball potato, marinated olives, grilled lemon	

## SLOW COOKED

<b>Crispy Skin Amish Chicken</b>	37
mushroom ravioli, roasted maitake, char-glazed spring onion	
<b>Eight-Hour BBQ Beef Ribs</b> ☼ +	42
chipotle-orange rub, steak fries, cucumber salad	
<b>Beer Braised Pork Shank</b>	38
market pepper jam, broccoli rabe, butter beans, chicharron	

## WOOD FIRED

<b>Duck Breast Pastrami &amp; Sausage*</b> + ☼	42
parsnips, cipollini confit, pickled walnut, kumquat gastrique, charred chicory	
<b>Colorado Rack of Lamb*</b> ☼	44
honey-bergamot buttered carrot, stuffed zucchini flower, pomegranate and endive salad	
<b>BLACKBARN Tomahawk Steak for Two*</b> ☼ +	175
black garlic sauce, parmesan fries, cucumber and radish salad	

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

☼ We proudly use Certified Angus Beef + Gluten free ☼ Contains nuts ◇ Contains sesame