

BLACK BARN TAVERN

SHARE PLATES

Smoked Salmon Tartine 13

dill crème fraîche, trout caviar, fennel, cheese toast

Oysters Rockefeller 16

spinach, breadcrumbs

Bone Marrow 15

manila clams, lemon-herb crumb, shallot reduction

Wild Mushroom Toast 15

robiola, taleggio, parmesan, purple watercress

White Pizza 19

mangalitsa spicy coppa, arugula, caramelized onion, mozzarella, truffle oil

Steamed Long Island Mussels+ 19

Thai curry, coconut milk, lemon grass

Lemon-Tahini Hummus+ 13

roasted beets, papadum chips, cilantro

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

Roasted Brussels Sprouts+ 11

apple, bacon

Black Barn Burger* 24

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

BBQ Pulled Pork+ 15

gorditas, 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 23

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** 13

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.

** We proudly use Certified Angus Beef exclusively

+Gluten free

Cider House Cup

Crop Organic Vodka, Allspice, Pumpkin Moonshine, Apple Cider, Lemon, Ginger Beer

Professor Plum

Spring 44 Gin, Thyme, Tahitian Vanilla, Poached Plum

Stable Boy*

Del Maguey Vida Mezcal, Maestro Dobel Humitos, Passion Fruit, Agave, Lime, Jalapeno Tincture, Egg White

The Rabbit Hole

Avua Amburana, Amaro Montenegro, Carrot Juice, Ginger, Lime, Honey

Pear Necessity*

Michters Straight Rye, Michters Bourbon, Spiced Pear Liqueur, Lemon, Maple Syrup, Egg White

Chief Hopper

Gran Centenario Plata, Aperol, Cointreau, Grapefruit Juice, Lime, IPA

Campfire

Ron Zacapa 23, Allspice, Demerara, Dark Chocolate, Chocolate Bitters

Reindeer Games

Paranubes Rum, Amaro Nonino, Lime Pomegranate Molasses

THE NOMAD - 17

Barrel Aged Hudson New York Corn Whiskey, Maurin Dry Vermouth, Honey, Orange Bitters

SPARKLING Half Gls/Gls

Dr. Lippold, Sparkling Riesling, Mosel, Germany, 2013	14
Gloria Ferrer, Brut Rose, Carneros, California, USA	16
Villa Sandi "Valdobiadene", 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
Volker Wein, G.Veltliner, Niederosterreich, Austria 2016	13/52
Kumeau River - Pinot Gris - Auckland, New Zeland 2014	15/60
Clos de la Houssaie, Muscadet, Loire, France 2010	14/56
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

WINE

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. 2015	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
Decoy - Zinfandel - Sonoma County 2015	15/60
Chateau Capbern Gasqueton - Saint-Estephe, Fr. 2012	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
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
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
Evil Twin Biscotti Break (16oz)	15

DRAFT

Jack's Hard Cider	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

\$10 SELECT COCKTAILS

(Please inquire within for our daily offerings)

SEE REVERSE FOR FOOD SPECIALS



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