

# BLACKBARN TAVERN

## SHARE PLATES

**Bourbon Smoked Salmon Tartine** 23  
dill crème fraîche, trout caviar, fennel,  
caraway sourdough

**Purple Potatoes+** 12  
charred radicchio, mint, balsamic

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

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

**Porcini Confit White Pizza** 19  
mangalitsa spicy coppa, arugula,  
caramelized onions, truffle oil

**Steamed Long Island Mussels+** 21  
Thai curry, coconut milk, lemongrass

**Lemon-Tahini Hummus+** 13  
roasted beets, papadum chips, cilantro

**Pizza Margherita** 15  
mozzarella, fresh tomato, basil

**Mac & Cheese Croquette** 14  
black truffle mayo, parmigiano

**Chili-Dusted Swordfish Tacos+** 16  
tomato, mango, avocado, cilantro

**Crispy Chicken Wings+** 14  
house made hot sauce, bbq sauce

**Hand-Cut Fries+** 7  
parmesan, sea salt

**Ricotta Stuffed Meatballs** 14  
tomato sauce, oregano bruschetta, parmesan

**Roasted Brussels Sprouts+** 12  
apple, bacon

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

**BBQ Pulled Pork Buns** 15  
pork shoulder, pickled radish, cilantro

**Mangalitsa Franks In A Blanket** 13  
cheddar biscuit, mustard sauce

**Big-Eye Tuna Tartare\*+** 19  
avocado, mango 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

**Mangalitsa Charcuterie+**  
28

Lonza  
Coppa Calabrese  
Fennel Sopressata  
Mustard Rillettes  
Speck  
Pancetta  
'Nduja

**Cheese Board**  
selection of 3 for 12 or 6 for 24

Kunik - Goat  
Verano - Sheep  
Bayley Hazen Blue - Cow  
Bent River - Cow  
Good Thunder - Cow  
Pawlet - Cow

## HAPPY HOUR

MONDAY THRU SATURDAY  
4-6 AND 9-11

\$3 PORK BUN

\$1 WINGS

50% OFF

MARGHERITA PIZZA, MUSHROOM TOAST, MEATBALLS, BURGER

SEE REVERSE FOR BEVERAGE SPECIALS

\*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

COCKTAILS - 16

**Summer Crush**

Tito's vodka, grapefruit, basil, Velvet Falernum, cardamon

**White Negroni**

Greenhook American Dry Gin, Salers aperitif, Dolin blanc

**Fear the Vaquero**

Del maguey Vida Mezcal, Agave Syrup Passionfruit Puree, Habanero Tincture, Lime

**Jack of Spades**

Jack Daniel's, Chamomile, Honey, Fresh Blackberries, Iced Tea

**The NoMad - 17**

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

**Porch Swing**

Porton Pisco, Lemongrass, Prosecco, kina L'aero D'or, Lemon

**Daydream in Pink**

Spring 44 gin, Aperol, Lemon, Cocchi Americano, egg white, Liqueur de Rose

**Mad Park Swizzle**

Plantation Dark Rum, Mint, Demerara, Lime, Peychaud's & Angostura Bitters

**Poblano Mercy**

Siete Leguas Tequila Blanco, Cucumber, Lime, Ancho Reyes Poblano Verde, Agave, Black salt

**SPARKLING** Gls/Btl

|   |        |
|---|--------|
| Dr. Lippold, Sparkling Riesling, Mosel, Germany, 2014 | 14/56  |
| Gloria Ferrer, Brut Rose, Carneros, California, USA   | 16/64  |
| Villa Sandi "Valdobiadenne", Prosecco, Italy NV       | 18/72  |
| J.M Gobillard & Fils, Brut Rose, France, NV           | 24/96  |
| Drapier, Champagne Brut Zero Dosage, France NV        | 30/120 |

**WHITE** Gls/Btl

|   |       |
|---|-------|
| Domaine De La Bergerie, Chenin Blanc, France 2016     | 14/56 |
| B.R Cohn, Chardonnay, Russian River, California 2014  | 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 2016           | 17/68 |
| Alphonse Mellot - Sancerre, Loire Valley, France 2017 | 18/72 |

**WINE**

**ROSE** Gls/Btl

|  |       |
|--|-------|
| Miraval - Provence, France 2017                    | 14/55 |
| Mas Le Chevaliere - Languedoc, France 2017         | 12/50 |
| Domaine Montrose Prestige - Languedoc, France 2017 | 17/68 |
| Fleur de Mer - Provence, France 2017               | 12/50 |
| Hans Wirsching - Franken, Germany 2016             | 12/50 |

**RED** Gls/Btl

|   |       |
|---|-------|
| Tenuta Sette Cieli "Yantra" Supertuscan, Tuscany, It 2016 | 16/64 |
| Volpaia - Chianti Classico, Tuscany, Italy 2015           | 16/64 |
| Michael Mondavi, "Oberon", Cab. Sauvignon, Napa. 2016     | 17/68 |
| Vina Alberdi "La Rioja Alta" Reserva, Rioja, Spain. 2012  | 17/68 |
| Damilano - "Lecinquevigne" - Barolo, Piedmont, It 2013    | 23/92 |
| Chateau Capbern Gasqueton - Saint-Estephe, Fr. 2012       | 24/96 |

**BEER**

LAGER

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

IPA

|                       |   |
|-----------------------|---|
| Lagunitas             | 8 |
| Ballast Point Sculpin | 8 |
| Radiant Pig Junior    | 8 |

PORTER

|                             |   |
|-----------------------------|---|
| Breckenridge Vanilla Porter | 8 |
|-----------------------------|---|

DOPPELBOCK

|                  |   |
|------------------|---|
| Moretti La Rossa | 8 |
|------------------|---|

NON-ALCOHOLIC

|        |   |
|--------|---|
| Beck's | 7 |
|--------|---|

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 |
|--------------------|----|

STOUT

|                            |   |
|----------------------------|---|
| Left Hand Milk Stout Nitro | 8 |
|----------------------------|---|

DRAFT

|                          |   |
|--------------------------|---|
| Jack's Hard Apple 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



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