

BLACK BARN BRUNCH

STARTERS

Chocolate Babka Coffee Cake
freshly baked
11

Avocado Toast
heirloom tomatoes, baked ricotta
12

Roasted Beet Salad
haricots verts, orange yogurt, hazelnuts
12

Grapefruit Brulee+
caramelized raw sugar
9

Pepper-Crusted Lamb Ribs+
hummus, scallions, Aleppo vinegar
13

Chipotle Deviled Eggs
chicharones crumbs
8

Blue Corn "Johnny Cakes"
whipped ricotta, honeycomb
9

Chocolate-Coconut Granola +
berries, candied almonds, almond or oat milk
8

Mini Maine Lobster Rolls
chimichurri aioli, roasted tomatoes, chilli, brandy
24

Chipotle BBQ Glazed Bacon Steak+
pickled heirloom peppers
16

MAINS

Buttermilk Pancakes 18
macerated fruit, berry whipped cream,
Vermont maple bacon

Corn Flake Crusted French Toast 19
butterscotch crème anglaise, rum caramelized bananas,
mascarpone whipped cream

Waffle Croque Madame* 23
rosemary-parmesan waffle, ham, tarantaise cheese
fried egg

Egg White Frittata+ 19
spinach, mushroom, roasted tomato,
goat cheese

Eggs Benedict* 23
ham or smoked salmon, hollandaise, english muffin
house pastrami (+8), or crab (+12)

Farmer's Omelet** 19
kale, mushroom, onion, house sausage, white cheddar

Egg Sandwich 19
fried egg, house sausage, white cheddar,
charred tomatillos, grilled potato roll

Steak & Eggs, Lemon- Chili Relish 30
shishito peppers, roasted potatoes

Quinoa & Brassica Cabbage- Apple Salad+ 19
toasted almond, mint, apple vinaigrette, manchego,
poached egg

Wagyu Steak Sandwich 24
aged cheddar, caramelized onions, chimichurri,
charred potato roll

Fried Chicken & Waffles 23
rosemary-parmesan, Vermont maple butter sauce
roasted squash and kale salad

Black Barn Burger* 26
fried egg, pork belly, pawlet cheese, jalapeño, BBQ sauce,
parmesan fries

Shrimp & Grits+ 21
'nduja, creole butter, chives

Egg Yolk Raviolo 21
mushroom, heirloom tomato, spinach,
black truffle emulsion

Pastrami Reuben 23
swiss cheese, sauerkraut, smoked paprika aioli,
caraway sourdough, parmesan fries

Huevos Chilaquiles+ 21
tomatillo salsa, cotija cheese, avocado, chorizo, radish,
mango pico de gallo

SIDES

Sliced Avocado 8
Seasonal Fresh Fruit+ 9
Biscuits & Gravy 11
Roasted Brussels Sprouts+ 11
Loaded Tater Tots 11

DESSERTS

Vanilla Panna Cotta 11
cherry compote

Butterscotch Bread Pudding 11
vanilla ice cream, toffee sauce

Apple Cider Doughnuts 11
caramel sauce

DESSERT SAMPLER

apple cider doughnuts,
chocolate cherry brownies,
crisp orange ricotta ravioli,
vanilla affogato

\$18



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

COCKTAILS

Mimosa or Bellini blanc de blancs sparkling wine, peach, orange, blood orange, or passion fruit	14	Il Rossini sparkling wine, St. Germain, strawberry, basil, lemon	14
Rude Awakening cold brew, makers mark, Montenegro cream, chamomile liquer	14	Fig Fizz the Botanist gin, fig marmalade, egg white, lemon	14
Constant Gardner Rutte Gin Dry, basil, dill, lime, agave, pink peppercorn	14	Agua Fresca Roku Gin, Cointreau, fresh watermelon, fresh cucumber, lemon	14

Champagne Brunch 38

bottle of bubbles w/ peach, passion fruit or orange juice

Build Your Own Bloody Mary Bar 26

choose your liquor (vodka, tequila, mezcal or gin)
join us in the main dining room and make it just perfect
jumbo shrimp +4

Pitcher of White Sangria 24

Sauvignon Blanc, Spring 44 Vodka, basil, grapefruit, Velvet Falernum, cardamon

WINE

SPARKLING GlS/Btl

Domain du Viking - Vouvray Brut Loire Valley France	15/60
Gloria Ferrer Brut Rose, Carneros, California, USA	16/64
Villa Sandi "Valdobiadenne", Prosecco, Italy NV	18/72
J.M. Gobillard & Fils, Brut, France, NV	23/92

WHITE GlS/Btl

B.R. Cohn, Chardonnay, Russian River, California '14	16/64
Chateau de Milles Anges, Bordeaux Blanc, Francem '16	14/56
Gradis'Ciutta, Pinot Grigio, Friuli, Italy '16	15/60
Domaine De La Bergerie, Chenin Blanc, France '16	14/56
Domaine Pascal Balland, Sancerre, Fr. '17	18/72

ROSE GlS/Btl

Miraval - Provence, France 2017	14/55
Fleur de Mer - Provence, France 2018	13/15
Esprit Gassier - Provence, France 2018	15/60
Chateau Pesquie - Rhone Valley, France 2018	12/48
Sonoma Cutrer - Russian River Valley, USA 2018	11/45
Wolffer Estate "Summer in a Bottle", NY, USA 2018	18/72

RED GlS/Btl

Bibi Graetz Grilli - "Supertuscan", Tuscany IGT, Italy '16	14/55
Volpaia - Chianti Classico, Tuscan, Italy '15	16/64
Justin Vineyards, Cab, Sauvignon Paso Robles, CA, '16	18/72
Eluoan, Pinot Noir, Oregon, USA '16	16/64
Damilano, "Lecinquevigne" - Barolo, Piedmont, Italy '13	23/92
Chateau Capbern Gasqueton - Bordeaux, France '12	24/96
Vinaceous 'Voodoo Moon", Malbec, Australia 2016	15/60

ROSE ALL DAY

Rose Sangria Pitcher 30

Miraval rose, Ketel Grapefruit & Rose, Cointreau,
grapefruit juice, blueberries

Chateau Minuty - Provence, FR 2018 Magnum 90

Francoise Montand Brut - Jura, FR N.V. Magnum 100

BEER

LAGER

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

IPA

Lagunitas	8
I Always Felt Closer to IPAS Than I Did to People	9
Five Boroughs Tiny Juicy	8

PORTER

Breckenridge Vanilla Porter	8
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WHEAT/SAISON

Allagash White	9
Goose Island Sophie	9
Ayinger	9

SEASONAL

Montauk Watermelon Ale	7
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NON-ALCOHOLIC

Beck's	7
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ALE

Duvel	11
Kentucky Bourbon Barrel Ale	9
Cigar City Guayabera	8
Kona Big Wave	8
Speakeasy Prohibition Ale	8

STOUT

Left Hand Milk Stout Nitro	8
Imperial Biscotti Break	11

DAFT

Greenport Tidal Lager	8
Montauk Wave Chaser	8
Wolffer 139 Dry Rose Cider	10

