

# BLACKBARN LUNCH

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## TO START

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<b>Cuban Black Bean Soup+</b> cilantro, lime, pico de gallo, queso fresco	8
<b>Wild Mushroom Toast</b> robiola, taleggio, parmesan, watercress, sourdough toast	15
<b>Grilled Baby Octopus+</b> chickpea puree, fennel, orange, sundried tomato gremolata	19
<b>Roasted Squash &amp; Ricotta Bruschetta*</b> truffle honey, nasturtium, pumpkin seeds	17
<b>Margherita Pizza</b> mozzarella, fresh tomato, basil	15
<b>Porcini Confit White Pizza</b> mangalitsa spicy coppa, arugula, caramelized onions, truffle oil	19
<b>Big-Eye Tuna Tartare**</b> avocado, pico de gallo, tortilla chips	19

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## GARDEN

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add chicken\* 9 | grilled salmon\* 11 | grilled shrimp 13 | lump blue crab 16 | steak\* 13

<b>Market Beet Salad+</b> roasted, shaved and pickled beets, watercress, goats cheese sabayon	13   19
<b>Lentil Salad+</b> heirloom carrots, cucumber, spiced yogurt, blood orange, parsley	13   19
<b>Roasted Squash &amp; Kale Salad+</b> radicchio, pumpkin seeds, pomegranate, buttermilk dressing	13   19
<b>Brasica Cabbage Salad+</b> bufala mozzarella, grapefruit, oregano, radish, fresno chili vinaigrette	13   19
<b>Kennebec Potato Gnocchi</b> artichokes, zucchini, roasted tomatoes, pecorino	13   19
<b>Curried Cauliflower "Steak"+</b> cilantro raita, salad, toasted pine nuts, pickled raisins, pears	26

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## OCEAN

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<b>Fresh Tagliolini</b> preserved tomatoes, shrimp, basil, garlic, shaved baked ricotta	17
<b>Chili Dusted Swordfish Tacos**</b> corn tortilla, chilis, tomato, mango, avocado, cilantro	24
<b>Warm Smoked Salmon**</b> ozette potatoes, roasted fennel, black olives	24
<b>Seared Branzino Filet**</b> braised endive, charred bell peppers	26
<b>Grilled Tuna Sliders*</b> sesame-ginger aioli, chipotle chips	24

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## FARM

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<b>Grilled Cheese &amp; Tomato Soup</b> aged cheddar, tarentaise, manchego, roasted garlic	19
<b>Chicken Milanese Sandwich</b> fresh tomato, mozzarella, pesto mayo, arugula, cheese brioche, chipotle chips	19
<b>Grilled Chicken Paillard</b> heirloom carrots, salad, jalapeño-buttermilk dressing	21
<b>Roasted Turkey Sandwich</b> avocado, tomato, applewood smoked bacon, sourdough, chipotle chips	18
<b>BLACKBARN Burger*☼</b> BBQ sauce, pork belly, pawlet cheese, jalapeño, parmesan fries	24
<b>Fresh Orecchiette</b> sausage, escarole, white beans, chili flakes	18
<b>Grilled Tri Tip Steak Lettuce Wraps**☼</b> mole, pineapple pico de gallo, manchego	25

\*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

**Constant Gardener**

Rutte Dry Gin, basil, dill, lime, agave, pink & black peppercorns

**Stable Boy**

Los Vecinos Mezcal, passion fruit, lime, agave, egg white, habanero tincture

**Bed of Roses**

Volcan Tequila Silver, Ketel One Botanicals Cucumber, Rose Liquor, lemon, agave, peychaud's bitters

**Where There's Smoke**

Copper Dog Blend Scotch, Ketel One Botanicals Cucumber, Suze, Ardbeg 10yr, lemon, honey

**Summer Crush**

Wheatley Vodka, Ketel One Botanicals Grapefruit, Velvet Falernum, basil, lime, cardamon & grapefruit bitters

**Agua Fresca**

Roku Gin, Cointreau, fresh watermelon, fresh cucumber, lemon

**Lono**

Pierre Almas "La Puritita Verdad, Capel Pisco, Lo-fi Sweet Vermouth, papaya, lime, demerara, absinthe rinse

**Skip Work**

Plantation Pineapple Rum, Luxardo Maraschino, grapefruit, honey, lime

**The NoMad - 17**

Barrel Aged Hudson Maple Rye Whiskey, Maurin Dry Vermouth, Honey, Orange Bitters

**The Right Way 20**

Choice of Tanqueray No Ten Gin or Belvedere Vodka: Smogóry Forest or Lake Bartęzek dry vermouth rinse, blue cheese olives

**SPARKLING** Gls/Btl

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

**WHITE** Gls/Btl

Domaine De La Bergerie, Chenin Blanc, France 2016	14/56
B.R Cohn, Chardonnay, Russian River, California 2014	16/64
Chateau des Milles Anges, Bordeaux Blanc, FR 2016	14/56
Gradis "Cietta, Pinot Grigio, Friuli Venezia, IT 2016	15/60
Domaine Pascal Balland, Sancerre, Loire V, FR 2017	18/72

**WINE**

**ROSE** Gls/Btl

Miraval - Provence, France 2017	14/55
Fleur de Mer - Provence, France 2018	13/52
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 the Bottle, NY USA 2018	18/72

**RED** Gls/Btl

Bibi Graetz Grilli, "Supertuscan", Tuscany IGT, Italy 2016	20/80
Volpaia - Chianti Classico, Tuscany, Italy 2015	16/64
Justin Vineyards, Cab. Sauvignon, Paso Robles, CA 2016	18/72
Elouan, Pinot Noir, Oregon, USA 2016	16/64
Vinaceous "Voodoo Moon", Malbec, Australia 2016	15/60
Damilano - "Lecinquevigne" - Barolo, Piedmont, It 2013	23/92

**BEER**

**LAGER**

Abita Light 4%ABV Covington, Louisiana	8
Amstel Light 3.5%ABV Netherlands	8
Mama's Little Yella Pils 5.3% ABV Texas	7
Moretti Lager 4.6% Milano, Italy	8
Heineken 5% ABV Netherlands	8

**IPA**

Lagunitas IPA 6.2% Petaluma, Calif	8
I Always Felt Closer to IPA'S Than I Did To People	
7.5% ABV Stratford, Connecticut	9
Five Boroughs Tiny Juicy IPA	
4.2% ABV Brooklyn NY	8

**PORTER**

Breckenridge Vanilla Porter 4.7% ABV	
Denver, Colorado	8

**ALE**

Duvel 8.5% ABV Belgium	11
Kentucky Bourbon Barrel Ale	
8.2% ABV Lexington, Kentucky	11
Cigar City Guayabera	
5.5% ABV Tampa Fl	8
Speakeasy Prohibition Ale	
6.1 % ABV San Francisco CA	8
Kona Big Wave 4.4% ABV Kailua Kona, HI	8

**WHEAT/SAISON**

Allagash White 5.0% ABV Portland, Maine	9
Goose Island Sophie	
6.5% ABV Chicago, Illinois	9
Ayinger	
5.1% ABV Germany	9

**STOUT**

Left Hand Milk Stout Nitro	
6.0% ABV Denver, Colorado, NY	8
Imperial Biscotti Break	11
11.5% ABV Westbrook Brewing Co, SC	

**NON-ALCOHOLIC**

Beck's 0.3% ABV Germany	7
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**SEASONAL**

Montauk Watermelon Ale	
4.9% ABV NY	7

**DRAFT**

Greenport Tidal Lager	
4.7% ABV LI NY	8
Montauk Wave Chaser IPA	
6.4% ABV NY	8
Wolfper 139 Dry Rose Cider	
6.9% ABV NY	10



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