

BLACKBARN TAVERN

SHARE PLATES

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

Sauteed Zucchini 13
garlic bread crumbs

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

Tahini Hummus & Grilled Naan+ 15
heirloom peppers, semi dry tomatoes, baby
cucumber, za'atar spice, olive oil

Pizza Margherita 15
mozzarella, fresh tomato, basil

Mac & Cheese Croquette 14
black truffle mayo, parmigiano

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

Hand-Cut Fries+ 7
parmesan, sea salt

Ricotta Stuffed Meatballs 14
tomato sauce, oregano bruschetta, parmesan

Shishito Peppers+ 13
mango pico de gallo

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

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

Lobster Roll 24
chimichurri aioli, roasted tomatoes, chilli, brandy,
butter-toasted bun

Big-Eye Tuna Tartare*+ 19
avocado, mango pico de gallo, tortilla chips

Mangalitsa Hot Dog☼ 13
warm dill bun, green peppercorn mustard, charred
tomatillo relish

Mangalitsa Franks In A Blanket 13
cheddar biscuit, mustard sauce

Mangalitsa Charcuterie+
28

Lonza
black pepper pork loin
Coppa Calabrese
celery-salted pork neck
Fennel Sopressata
Tuscan-style salami
Mustard Rillette
braised pork shoulder with grainy mustard
Speck
smoked pork shoulder
Pancetta

Cheese Board
selection of 3 for 14 or 6 for 24

Kunik - Goat
triple cream, mild & sharp
Pecorino Camomila - Sheep
floral, earthy, creamy finish
Bayley Hazen Blue - Cow
natural blue rind, nutty flavor
Bent River - Cow
mushroom aroma and taste
Quadrata - Cow
grappa-washed rind, strong, fruity
Pawlet - Cow
raw hard cheese, syrup & timber

HAPPY HOUR

MONDAY THRU SATURDAY
4-6 AND 9-11

\$3 PORK BUN

\$1 WINGS

50% OFF

MARGHERITA PIZZA, HOT DOG, 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

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, psychaud'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

Pierde 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 "Valdobiadenne", 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'Ciutta, 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
Chateau Capbern Gasqueton - Saint-Estephe, Fr. 2012	24/96

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
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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 11.5% 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
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DRAFT

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

HAPPY HOUR

MONDAY THRU SATURDAY
4-6 AND 9-11
\$5 DRAFT BEER
\$7 RED AND WHITE WINE
\$10 SPECIAL COCKTAILS

FILIBUSTER RYE WHISKEY GOLD RUSH
HENDRICK'S GIN NEGRONI'S
SPRING 44 VODKA MOSCOW MULE'S

SEE REVERSE FOR FOOD SPECIALS



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