

# BLACKBARN BRUNCH

## FIRST COURSE | select two |

**Assorted Home-Made Pastries**  
butter and home-made jam

**Mangalitsa Charcuterie & Cheese Platter**  
pickled vegetables, toasted sourdough

**Home-Made Granola +**  
berries, vanilla greek yogurt

**Avocado Toast**  
heirloom tomatoes, baked ricotta

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

**Loaded Tots +**  
bacon, sour cream, cheddar, chives

**Lemon Tahini Hummus & Garlic Naan**  
heirloom peppers, semi dry tomatoes,  
cucumber, zataar, olive oil

**Chipotle BBQ Glazed Bacon Steak +**  
pickled heirloom peppers

## MAIN COURSE | select three |

**Eggs Benedict**  
poached egg, hollandaise  
+add on: ham | smoked salmon  
pastrami (+8pp) | lump crab meat (+12pp)

**Egg White Frittata**  
spinach, mushroom, roasted tomato,  
goat cheese

**Curried Cauliflower Steak +**  
cilantro raita, salad, pears,  
toasted pine nuts

**Kale & Roasted Squash Salad +**  
radicchio, pumpkin seeds, pomegranate,  
jalapeno-buttermilk dressing

**Butterscotch Creme en Glaise**  
caramelized bananas,  
marscapone whipped cream

**Buttermilk Pancakes**  
macerated market berries, berry  
whipped cream,vermont maple syrup

**Chicken and Waffles**  
rosemary-parmesan,  
vermont maple-butter syrup

**Chicken Milanese Sandwich**  
fresh tomato, mozzarella, pesto mayo,  
arugula, cheese brioche

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

**Maine Lobster Roll**  
chimichurri aioli, roasted tomatoes, chili,  
butter toasted bun (+12pp)

**Pastrami Reuben Sliders**  
swiss cheese, sauerkraut, smoked paprika dressing,  
caraway sourdough

**Vegetable Pizza**  
zucchini, onion, roasted red peppers, whipped ricotta

**BLACKBARN Burger Sliders** ✪  
bbq sauce, pork belly,  
pawlet cheese, jalapeño

## DESSERT COURSE | select two |

Apple Cider Doughnuts

Rum Butterscotch Bread Pudding

Vanilla Pannacotta +

House-Made Banana Bread

brunch menu includes coffee, tea, & freshly squeezed orange juice  
add one brunch cocktail for \$8pp

✪ we proudly use Certified Angus Beef | + gluten free  
family style \$59 per person | individually plated \$75 per person

please note that all private dining menus are subject to seasonal updates and charges are subject to host selected gratuity, 7% administrative fee, and 8.875% sales tax