

BLACKBARN LUNCH

TO START

Cuban Black Bean Soup+ cilantro, lime, pico de gallo, queso fresco	8
Wild Mushroom Toast robiola, taleggio, parmesan, watercress, sourdough toast	15
Grilled Baby Octopus+ chickpea puree, fennel, orange, sundried tomato gremolata	19
Avocado Toast* heirloom tomatoes, baked ricotta	17
Margherita Pizza mozzarella, fresh tomato, basil	15
Fig White Pizza black mission figs, mangalitsa spicy coppa, arugula, caramelized onions, truffle oil	19
Big-Eye Tuna Tartare** avocado, pico de gallo, tortilla chips	19

GARDEN

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

Market Beet Salad+ roasted, shaved and pickled beets, watercress, goats cheese sabayon	13 19
Watermelon Salad+ bermuda onion, blue cheese dressing, mixed herbs	13 19
Grilled Corn & Kale Salad+ avocado, cherry tomatoes, pumpkin seeds, buttermilk dressing	13 19
Heirloom Tomato+ sucrine lettuce, bufala mozzarella, polenta, caesar dressing	13 19
Kennebec Potato Gnocchi artichokes, zucchini, roasted tomatoes, pecorino	13 19
Curried Cauliflower "Steak"+ cilantro raita, salad, toasted pine nuts, pickled raisins, pears	26

OCEAN

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

FARM

Grilled Cheese with Green Tomato & Cucumber Gazpacho aged cheddar, tarentaise, manchego, roasted garlic	19
Chicken Milanese Sandwich fresh tomato, mozzarella, pesto mayo, arugula, cheese brioche, chipotle chips	19
Grilled Chicken Paillard heirloom carrots, salad, jalapeño-buttermilk dressing	21
Roasted Turkey Sandwich avocado, tomato, applewood smoked bacon, sourdough, chipotle chips	18
BLACKBARN Burger*☼ BBQ sauce, pork belly, pawlet cheese, jalapeño, parmesan fries	24
Fresh Orecchiette sausage, escarole, white beans, chili flakes	18
Grilled Tri Tip Steak Lettuce Wraps**☼ 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

Bed of Roses

Volcan Tequila Silver, 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, fresh watermelon, fresh cucumber, lemon, agave

Lono

Pierde Almas Mezcal, Pisco, Sweet Vermouth, papaya nectar, lime, 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 Bartężek dry vermouth rinse, house 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 "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 2016	16/64
Justin Vineyards, Cab. Sauvignon, Paso Robles, CA 2017	18/72
Elouan, Pinot Noir, Oregon, USA 2016	16/64
Vinaceous "Voodoo Moon", Malbec, Australia 2016	15/60
F. del Cerro, Vino N. di Montepulciano, Tuscany IT 2013	23/92
Chateau Capbern Gasqueton - Saint-Estephe, Fr. 2013	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

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 Brau Weisse Bier	
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
Wolffer 139 Dry Rose Cider	
6.9% ABV NY	10



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