

# 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

**Fig White Pizza** 19  
black mission figs, 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

**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 Bartęzek 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'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 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
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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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