

# BLACKBARN BRUNCH

## FIRST COURSE | select two |

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

**Mangalitsa Charcuterie & Cheese**  
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

**Roasted Beet Salad +**  
haricots verts, orange yogurt,  
hazelnuts

**Blue Corn “ Johnny Cakes”**  
whipped ricotta, honeycomb

**Pepper- Crusted Lamb Ribs +**  
lemon-tahini hummus, scallions,  
Aleppo vinegar

**Seasonal Fresh Fruit +**

## 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 & Grilled Corn Salad +**  
avocado, cherry tomatoes,  
pickled jalapeno, buttermilk dressing

**Butterscotch Creme Anglaise**  
caramelized bananas,  
marscapone whipped cream

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

**Huevos Chilaquiles +**  
tomatillo salsa, cojita cheese, avocado,  
chorizo, radish, mango pico de gallo

**Egg Sandwich**  
house sausage, white cheddar,  
charred tomatillos, grilled potato roll

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

**Wagyu Steak Sandwich**  
aged cheddar, caramelize onions,  
chimichurri, charred potato roll

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

**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

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

**Steak & Eggs, Lemon- Chili Relish (+12pp)**  
shisito peppers, roasted potatoes

## 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

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