

BLACKBARN FAMILY STYLE LUNCH

FIRST COURSE | select three |

Black Mission Fig Pizza
mangalitsa spicy coppa, arugula,
truffle oil

Cuban Black Bean Soup +
cilantro, lime, pico de gallo, queso
fresco, tortilla strips (+5 per person)

Avocado Toast
baked ricotta, heirloom tomatoes

Margherita Pizza
mozzarella, fresh tomato, basil

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

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

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

Heirloom Tomato Salad
polenta, bufala mozzarella,
sucrine lettuce, caesar dressing

MAIN COURSE | select three |

Chili Dusted Swordfish Tacos +
corn tortilla, chilis, tomato, mango,
avocado, cilantro

Grilled Tuna Sliders
sesame – ginger aioli, avocado,
cheese brioche bread

Grilled Arctic Char +
ozette potatoes, roasted fennel, black
olives

Seared Branzino Filet +
braised endive, charred bell peppers

Saffron Risotto
artichoke, roasted heirloom carrots,
parmesan (add lobster \$15)

Ricotta Cavatelli
preserved tomatoes, shrimp, basil,
shaved baked ricotta

Grilled Cheese and Gazpacho
green tomato and cucumber gazpacho,
aged cheddar, tarentaise, manchego,
roasted garlic

Curried Cauliflower Steak
cilantro raita, salad, pears, toasted
pine nuts, pickled raisins

Chicken Milanese Sliders
fresh tomato, mozzarella, pesto mayo,
arugula, cheese brioche

Grilled Chicken Paillard
farro, heirloom carrots,
parmesan-buttermilk dressing

BLACKBARN Burger Sliders ✨
bbq sauce, pork belly, pawlet cheese
jalapeño.

Grilled NY Strip Lettuce Wraps + ✨ (add \$10)
mole, pineapple pico de gallo, manchego

Roasted Turkey Sandwich Sliders
avocado, tomato, applewood smoked bacon,
cheese brioche bread

Fresh Orecchiette
sausage, escarole, white beans,
chili flakes

DESSERT COURSE

Apple Cider Doughnuts

Rum Butterscotch Bread Pudding

Double Chocolate Cherry Cookies

✨ 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