

BLACKBARN BRUNCH

BRUNCH COCKTAILS

Mimosa | 8

Chipotle Bloody Mary | 12

APPETIZERS

Soup of the Day 7 | 11

Black Bean Soup 7 | 11 GF V

crispy tortilla, pineapple-pico de gallo, avocado

Avocado Toast | 12 VEG

baked ricotta, heirloom tomato, arugula

ENTREES

Soup and Sandwich Combo | 16

Danish Pancakes | 13 GF VEG

nutella, mixed berries

Smoked Salmon Eggs Benedict | 15

hollandaise, english muffin

Breakfast Sliders | 15

sausage, scrambled eggs, gruyere, avocado, chili BBQ sauce

Beef Chili Tostada | 13 GF

queso fresco, avocado, sunny side up eggs

Turkey Club Sandwich | 15

avocado, tomato, applewood smoked bacon, sourdough

Roasted Artichoke Hearts | 14 V GF

hen of the wood mushrooms, eggplant hummus, tahini-lemon dressing

Margherita Pizza | 14 VEG

mozzarella, basil, tomato sauce

SWEETS

Chocolate Caramel Cake | 10 V

caramel, cocoa crunch, mocha ice cream

Tiramisu | 9

mascarpone espresso, ladyfingers

Rum Butterscotch Bread Pudding | 9

vanilla ice cream, toffee sauce

Almond Cake | 9

cherry compote, amaretto crumble

Curried Cauliflower | 12 V GF VEG

cilantro raita, toasted pine nuts, pickled raisins

Tuna Tartare | 16 GF

avocado, pico de gallo

Caprese Salad | 14

heirloom tomato, mozzarella, basil

Chicken Caesar Salad | 15 GF

crispy romaine, parmesan crisps

Watermelon Salad | 15 VEG GF

red onion, goat cheese, pecans, mint

Salmon Nicoise Salad | 17 GF

haricot vert, olive, potato, quail egg

Smoked Salmon Sandwich | 17

cucumber, cream cheese aioli, sunny side up egg

Cuban Sandwich | 15

pulled pork, ham, gruyere, pickles

Tagliatelle Pasta Bolognese | 16

ricotta cheese

Chicken Milanese Sliders | 15

mozzarella, tomato, arugula, pesto-mayo

Certified Angus Beef Burger | 17

maple bacon, cheddar, tomato confit, brioche bun



fb.com/blackbarncafeandbar



@blackbarncafeandbar

Inquire with management about booking your next private event at BLACKBARN!

GF gluten free VEG vegetarian V vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BLACKBARN BAR & LOUNGE

\$10 CLASSIC COCKTAILS

Negroni
gin
campari
sweet vermouth

Boulevardier
rye
campari
sweet vermouth

Old Fashioned
bourbon
demara
angostura bitters

Margarita
tequila
lime
agave

\$13 CRAFT COCKTAILS

Born in a BlackBarn
bourbon
cognac
dark rum
chocolate bitters

HoneyPot
mezcal
pineapple
coconut cream
honey chili syrup

The Cabana Boy
rum
cachaca
lime

Frose
rose
vodka
strawberry
peach

Berry White
blanco tequila
blackberries
basil
lime

Rise & Shine
lemongrass vodka
campari
grapefruit
citrus salt

Hot Ginger
gin
spicy ginger
tumeric agave
lime

Garden Party
chamomile vodka
jalapeno
cucumber
lemon

BEER

Brooklyn Lager - Brooklyn Brewery, NY | 7
Stella Artois Lager - Anheuser Busch, Belgium | 7
Intersect Hazy Session IPA - Torch & Crown, NY | 10
Bronx IPA - Bronx Brewery, NY | 8

Allagash White - Allagash Brew Co., MA | 7
Nitro Milk Stout - a Lefthand Brewing, CO | 8
Jam Sesh Honey Cider - Sap Jouse Meadery, NH | 8
Montauk Summer Ale - Montauk, NY | 7

WINE

SPARKLING

| | gls btl | ROSE | gls btl |
|--|-----------|---|-----------|
| Juve Y Camps, Reserva de la Familia, Cava Brut, Spain* | 12 48 | Rodney Strong Pinot Noir, Russian River Valley* | 10 40 |
| Chandon Rose, California, N.V. | 14 56 | Fleur De Mer, Cotes de Provence, France | 15 60 |
| Moet Brut Reserve Imperial, Champagne, France | 18 72 | Miraval, Cotes de Provence, France 2016 | 16 64 |

RED

| | gls btl | WHITE | gls btl |
|---|-----------|---|-----------|
| Kaiken, Malbec, Argentina 2017* | 10 40 | Bonterra, Chardonnay, USA 2018* | 10 40 |
| Cooper Mt. Vineyards Pinot Noir, USA 2014 | 15 60 | Maximim Grunhus, Riesling, Germany, 2018 | 14 50 |
| Bodegas Riojanas, Monte Real, Spain 2013 | 16 64 | Gradis Ciutta, Pinot Grigio, Friuli Venezia, Italy 2016 | 14 50 |
| Cult, Cabernet Sauvignon, USA | 15 60 | Craggy Range Sauvignon Blanc, New Zealand 2017 | 14 50 |
| Chateau Les Vieilles Pierres, Bordeaux, France 2016 | 18 72 | Hubert Brochard, Tradition, Sancerre, France 2017 | 16 64 |

BITES

Chipotle Deviled Eggs | 8
bacon crumbs

Shrimp Cocktail | 16
horseradish cocktail sauce

Prosciutto & Melon | 13
olive oil

Artisanal Cheese Board | 12
fruit preserves, spiced nuts, toast

Margherita Pizza* | 14
mozzarella, basil, tomato sauce

Steamed Pork Buns* | 3 ea.
pickled carrots, cilantro, chipotle mayo

Chicken Milanese Slider* | 7 ea.
mozzarella, tomato, arugula, basil pesto

Eggplant Hummus* | 8
sundried tomato gremolata, pita bread

HAPPY HOUR
WEEKDAYS 4-6PM

\$11 CRAFT COCKTAILS
\$8 SELECT WINES
\$6 BEER
1/2 PRICE SELECT BITES