

BLACKBARN DINNER

APPETIZERS

Avocado Salad | 12 GF V
cucumber, tomato, citrus dressing

Caesar Salad | 11 GF
crispy romaine, parmesan crisps

Curried Cauliflower | 12 GF V VEG
cilantro raita, toasted pine nuts, pickled raisins

Smoked Eggplant Hummus | 12 GF V
mixed veggies, gremolata, crackers

Tuna Tartare | 15 GF
avocado, pico de gallo

Watermelon Salad | 11 VEG GF
red onion, goat cheese, pecan, mint

ENTREES

Roasted Artichoke Hearts | 19 V GF
hen of the wood mushrooms,
eggplant hummus, tahini-lemon dressing

Spinach Ricotta Ravioli | 19 VEG
tomato pomodoro, parmesan

Saffron Risotto | 23
shrimp, tomato, zucchini, basil

Branzino Filet | 24 GF
baby carrots, dill creme

Seared Sea Scallops | 28
potato puree, leeks, watercress, black truffle

White Pizza | 16 VEG
fig jam, arugula, white truffle oil

SWEETS

Chocolate Caramel Cake | 10 V
caramel, cocoa crunch, mocha ice cream

Almond Cake | 9
cherry compote, amaretto crumble

Tiramisu | 9
mascarpone espresso, ladyfingers

Rum Butterscotch Bread Pudding | 9
vanilla ice cream, toffee sauce

Amish Chicken | 19
chesnut mushrooms, grapes, parsley,
parmesan

Tagliatelle Pasta Bolognese | 16
ricotta cheese

Certified Angus Beef Burger | 17
maple bacon, cheddar, tomato confit,
brioche bun

10oz. NY Strip Steak | 28 GF
haricot vert, yukon potatoes, leeks,
chimichurri

SIDES

Foraged Mushroom Mac n Cheese | 10 VEG

Broccolini, garlic, lemon, butter | 8 GF VEG

Artichoke Hearts Piccata | 9 GF VEG

 [fb.com/blackbarncafeandbar](https://www.facebook.com/blackbarncafeandbar)

 [@blackbarncafeandbar](https://www.instagram.com/blackbarncafeandbar)

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

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

GF gluten free VEG vegetarian V vegan

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

Juve Y Camps, Reserva de la Familia, Cava Brut, Spain* 12 | 48

Chandon Rose, California, N.V. 14 | 56

Moet Brut Reserve Imperial, Champagne, France 18 | 72

ROSE

Rodney Strong Pinot Noir, Russian River Valley* 10 | 40

Fleur De Mer, Cotes de Provence, France 15 | 60

Miraval, Cotes de Provence, France 2016 16 | 64

RED

Kaiken, Malbec, Argentina 2017* 10 | 40

Cooper Mt. Vineyards Pinot Noir, USA 2014 15 | 60

Bodegas Riojanas, Monte Real, Spain 2013 16 | 64

Cult, Cabernet Sauvignon, USA 15 | 60

Chateau Les Vieilles Pierres, Bordeaux, France 2016 18 | 72

WHITE

Bonterra, Chardonnay, USA 2018* 10 | 40

Maximim Grunhus, Riesling, Germany, 2018 14 | 50

Gradis Ciutta, Pinot Grigio, Friuli Venezia, Italy 2016 14 | 50

Craggy Range Sauvignon Blanc, New Zealand 2017 14 | 50

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