

BLACKBARN

HUDSON VALLEY

STARTERS

charcuterie local cheese cured salumi berries local honeycomb crostini	23
black mission fig pizza mangalista spicy coppa arugula caramelized onions truffle oil	18
crispy seared octopus roasted garlic hummus heirloom tomato-spring pea salad chimichurri+	21
seared crab cake mango-cilantro purée arugula-radish salad+	28
wild mushroom toast robiola taleggio parmesan watercress	19
sautéed mussels heirloom tomato basil garlic broth+	20
country pâté pork-duck-chicken capers cornichon shallot pistachio mustard seed	20

HANDHELD

buttermilk fried chicken sandwich avocado roasted tomato chipotle aioli sourdough chips	22
maine lobster roll tarragon aioli toasted new england bun chips	34
BLACKBARN burger bacon jam 5 spoke creamery cheddar bbq sauce jalapeño* heirloom tomato bibb lettuce parmesan fries	24

GARDEN

butternut squash ravioli swiss chard toasted pumpkin seeds bacon lardon sage beurre monté	29
spring mache salad watermelon radish fennel walnut goat cheese toasted farro strawberry balsamic	15
local kale caesar salad egg pork belly brioche-black pepper frico roasted red peppers garlic-parmesan dressing	18
grilled asparagus salad avocado pickled red onion mixed greens sourdough tri-color quinoa citrus dressing	15
add to the above salads avocado-3+ organic chicken breast-11+ seared faroe island salmon-12*+ grilled shrimp-13+	

OCEAN

pan-seared diver scallops lemon risotto crispy pancetta king trumpet mushroom basil oil+	43
roasted faroe island salmon sweet pea purée herb couscous citrus segments fresno chili*	36
black sea bass grilled local asparagus fingerling potato spinach-tomato fume+	37

PASTURE

eight-hour bbq beef ribs chipotle-orange rub parmesan fries cucumber salad+	42
crispy skinned amish chicken grilled sourdough panzanella yellowfoot mushroom	34
dry aged new york strip apple-parsnip purée candied garlic grilled scallion	58

SIDES

truffle ricotta gnocchi parmesan	15
roasted brussels sprouts goat cheese citrus zest+	12
blistered shishitos mango pico de gallo+	12
parmesan fries lemon-thyme aioli+	9

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. + Gluten free *please alert your server to any dietary restrictions or allergies and we will do our best to accommodate your needs. Vegan options available upon request.*

Executive Chef Marcos Castro