

# BLACKBARN

HUDSON VALLEY

## STARTERS

<b>avocado toast</b>   roasted heirloom tomato   local burrata   basil	13
<b>spicy chorizo &amp; cheese empanadas</b>   black beans   potato   sofrito   5 spoke cheddar   mole poblano	14
<b>local corn "johnny cakes"</b>   crispy cornmeal pancakes   whipped ricotta   honeycomb   fresh berries	15
<b>bourbon smoked salmon</b>   dill crème fraiche   tater tot   fennel   trout caviar	17
<b>egg and cheese sliders</b>   buttermilk biscuit   scrambled eggs   bacon   cheddar cheese sausage   pico de gallo   kale   spinach- watermelon radish salad	15
<b>spring mache salad</b>   watermelon radish   fennel   walnut   goat cheese   toasted farro strawberry balsamic	15
<b>local kale caesar salad</b>   egg   pork belly   brioche-black pepper frico   roasted red peppers garlic-parmesan dressing	18
<b>grilled asparagus salad</b>   avocado   pickled red onion   mixed greens   sourdough   tri-color quinoa citrus dressing	15
<b>add to the above salads</b>   avocado 3+   organic chicken breast 11+   seared faroe island salmon 12*+ grilled shrimp 13+	

## MAINS

<b>butternut squash ravioli</b>   swiss chard   toasted pumpkin seeds   bacon lardon sage beurre monté	26
<b>shrimp &amp; grits</b>   poached egg   creole butter   chives*+	23
<b>huevos rancheros</b>   fried eggs   cilantro black bean purée   avocado   queso fresco* flour tortilla   pico de gallo   lime	18
<b>eggs benedict</b> cured ham or smoked salmon   kale   poached eggs   grainy mustard hollandaise english muffin   watercress	21
<b>wagyu steak sandwich</b>   aged cheddar   caramelized onions   chimichurri* toasted tuscan roll   breakfast potatoes	26
<b>buttermilk pancakes</b>   macerated fruit   berry whipped cream   maple bacon or sausage	19
<b>corn flake crusted french toast</b>   caramelized bananas   butterscotch crème anglaise mascarpone whipped cream	18
<b>fried chicken &amp; waffles</b>   rosemary parmesan   maple butter sauce   grilled corn-kale salad	19
<b>roasted faroe island salmon</b>   sweet pea purée   herb couscous   citrus segments   fresno chili*	36
<b>farmer's omelet</b>   kale   mushrooms   onions   sausage   5 spoke creamery cheddar   breakfast potatoes+	18

## SIDES

<b>applewood smoked bacon</b> or <b>maple smoked sausage</b> +	8
<b>sliced avocado</b> +	8
<b>seasonal fresh fruit</b> +	8
<b>loaded tater tots</b>   bacon   sour cream   cheddar+	8

\* 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