

BLACKBARN

EST. 2015

restaurant

NEW YORK

NOMAD

NYC RESTAURANT WEEK SUMMER 2024 \$60 DINNER

APPETIZER

| SELECT ONE |

English Pea Hummus Panipuri

zucchini caponata, yogurt, micro radish

Fluke Crudo

grape relish, muscatel vinegar, olive oil,
watercress coulis, pickled mustard seeds

Roast Young Cauliflower

salsa macha, raita, fava bean sprouts

ENTRÉE

| SELECT ONE |

Spinach & Beet Ravioli

goat cheese sabayon, spicy walnuts

Sliced New York Strip

tater tot, frisée, bacon vinaigrette

Grilled Branzino

parsley sauce, hassleback potato, carrots

DESSERT

| SELECT ONE |

Apple Cider Doughnuts

Black Currant & Blueberry Ice Cream Sandwich

*taxes & gratuity not included
please kindly alert your server of any dietary restrictions*

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NYC RESTAURANT WEEK SUMMER 2024 \$45 LUNCH

APPETIZER

| SELECT ONE |

Roasted Tomato Bruschetta

whipped sheep's milk ricotta, truffle honey,
nasturtium, grilled sourdough

Fluke Crudo

grape relish, muscatel vinegar, olive oil,
watercress coulis, pickled mustard seeds

Roast Young Cauliflower

salsa macha, raita, fava bean sprouts

ENTRÉE

| SELECT ONE |

Pulled Chicken Tacos

mango pico de gallo, avocado,
cilantro

Lamb Ragu Papardelle

white beans, parmesan

Grilled Branzino

parsley sauce, hassleback potato,
carrots

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APPETIZER

| SELECT ONE |

Blue Corn “Johnny Cakes”

lemon-thyme blueberry cream,
crispy summer corn

Market Gem Lettuce Caesar Salad

garlic crumbs, lemon

ENTRÉE

| SELECT ONE |

Wagyu Steak Sandwich

caramelized onions, aged cheddar,
chimichurri, arugula, potato bun

Eggs Benedict Florentine

poached egg, sauteed spinach,
hollandaise

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NYC RESTAURANT WEEK SUMMER 2024 WINE SELECTION

RED

Argyle, Pinot Noir
Willamette Valley, USA

Achaval Ferrer, Malbec
Mendoza, Argentina

WHITE

Seresin, Sauvignon Blanc
New Zealand

Harken, Barrel Fermented Chardonnay
California

SPARKLING

Lieb Cellars
North Fork, Long Island NY

ALL WINES ARE PRICED AT \$65