

Second Draft

BAR & BISTRO

STARTERS

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| SEASONAL SOUP | 6 |
| seasonal ingredients and garnishes prepared daily | |
| SMOKED LOCAL "RAG MOUNTAIN" TROUT DIP | 8 |
| served with fried pita chips | |
| BLACKBURN FARM'S PIMENTO CHEESE DEVILED EGGS | 8 |
| made with Kite's Country ham and truffle hot sauce | |
| GARDEN SALAD | 7 |
| mixed greens, cucumber, grape tomato, red onion, Carmont goat cheese, candied pecans, local honey Dijon vinaigrette | |
| STONE FRUIT CARPACCIO | 8 |
| seasonal market fruit, creamy burrata, blackberries, baby arugula and balsamic | |

TO DRINK

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| PELLIGRINO (1L) | 6 |
| SODAS | 2 |
| Coke, Diet Coke, Sprite or Ginger ale | |
| HOT TEA | 3 |
| COFFEE | 3 |
| LATTE | 5 |
| ESPRESSO | 5 |

MAIN COURSE

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| BRAISED BEEF SHORT RIBS | 25 |
| served with Chef's accompaniments of the day and red wine jus | |
| SHRIMP AND GRITS | 18 |
| Byrd's Mill cheddar grits, andouille sausage gravy | |
| HERB ROASTED ASHLEY FARM'S CHICKEN BREAST | 16 |
| served with Chef's accompaniments of the day and chicken jus | |
| CHESAPEAKE BAY CRAB CAKES | 26 |
| served with Chef's accompaniments of the day and remoulade sauce | |

SWEET ENDINGS

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| MASON JAR BANANA PUDDING | 4 |
| vanilla pudding, bananas, Nilla wafers | |
| 1828 BREAD PUDDING | 5 |
| toasted pecans and rum caramel sauce | |
| DARK CHOCOLATE CHIP BROWNIE | 6 |
| peanut butter mousse, chocolate sauce and sea salt caramel | |

Serving Dinner Thursday - Saturday from 5pm - 9pm



**THE BLACKBURN INN
AND CONFERENCE CENTER**

Originally constructed in 1828, The Blackburn Inn and Conference Center was envisioned and influenced by master builder and protégé of Thomas Jefferson, Thomas R. Blackburn - our namesake. He was dedicated to creating and imagining buildings that were committed to elegance.

The Inn exudes a distinguished and unmistakable American look – characterized by red brick, whitewashed wood trim, classical moldings, and dramatic, light-filled hallways. The Blackburn consciously used architecture, design and landscape to create a distinctly welcoming environment to create a “powerful, positive influence”. In its renovated and restored state, The Blackburn Inn and Conference Center was designed to continue to inspire and awaken our guests. The Second Draft Bistro is committed to sourcing local ingredients and proud to prepare all baked goods and meals in house.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.