

Second Draft

BAR & BISTRO

STARTERS

CHEF SPECIAL

ask your server about the Chef's creation of the day

SPINACH & ARTICHOKE DIP 8

served with house made crostini

HONEY SRIRACHA DEVILED EGGS 8

a sweet and spicy flare on the classic dish

SEASONAL SALAD 7

ask your server about the Chef's creation for the season

CHARCUTERIE BOARD 11

curated selection of meats, cheeses, fresh fruits and jam with crackers

DRINKS

PELLEGRINO (1L) 6

SODAS 2

Coke, Diet Coke, Sprite and Ginger Ale

HOT AND ICED TEA 3

COFFEE 3

LATTE 5

ESPRESSO 5

**PLEASE SEE THE BEER AND WINE
MENU FOR OUR SELECTION OF
ALCOHOLIC BEVERAGES**

MAIN COURSES

*ENTREES ARE SERVED WITH THE
CHEF'S ACCOMPANIMENTS OF THE
DAY AND GARNISHED WITH
MICROGREENS*

BRAISED BEEF SHORT RIBS 25

finished with an au jus

SEARED SALMON FILLET 16

finished with a lemon, thyme,
and rosemary crema

HERB ROASTED CHICKEN BREAST 16

OVEN-BAKED LOBSTER MAC & CHEESE* 21

orecchiette and lobster tail in a
rich cheese sauce topped with
panko bread crumbs

*not served with the Chef's accompaniments of
the day

SWEET ENDINGS

OVEN BAKED APPLE COBBLER 4

fresh, spiced apples with a cinnamon
brown sugar streusel topping

1828 BREAD PUDDING 5

topped with candied pecans and a
rum caramel sauce drizzle

DARK CHOCOLATE CHIP BROWNIE 6

topped with peanut butter mousse

Serving Dinner Friday & 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. Thomas 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.