

Second Draft

BAR & BISTRO

SMALL PLATES

CHICKEN LIVER PÂTÉ	9
Served with water crackers, toast points and cornishons.	
HUMMUS & PITA	9
House made hummus served with warm pita, celery and olives.	
CHICKEN SATAY	9
Tender chicken skewered and served with a Virginia peanut sauce	
STEAK KABOB	9
Tender marinated beef on a skewer with seasonal veggies and a house made Chimichurri	
SEASONAL CAPRESE	10
Fresh mozzarella cheese, tomato slices, and whole basil leaves, served with a balsamic drizzle and sea salt	
CHARCUTERIE BOARD	15
Assorted local cheeses, prosciutto, summer sausage, candied pecans, local fig jam and water crackers	

SIDES & SUCH

HOUSE SALAD	5
Seasonal mixed greens with tomatoes, cucumbers and your choice of citrus vinaigrette, green goddess or oil & vinegar dressing	
CAESAR SALAD	5
Crisp romaine lettuce, tossed with Caesar dressing, shredded Parmesan cheese, and croutons	
CUCUMBER SALAD	5
Crisp and refreshing, sliced thin and marinated in a dill vinegar dressing with pickled red onion	
CHERRY TOMATO SALAD	7
Seasonal tomatoes with arugula, fresh mozzarella and sorghum mustard vinaigrette	
SOUPE DU JOUR	6

FLATBREAD PIZZA

MARGHERITA	11
Brushed with olive oil, topped with fresh mozzarella, tomatoes, basil leaves, and a balsamic drizzle	
SEASONAL VEGGIE	11
Seasonal veggies with Staunton herb olive oil, and fresh mozzarella	
BBQ CHICKEN	12
Shredded chicken tossed in The Shack Sorghum BBQ sauce, caramelized onions and mixed seasonal tomatoes with cilantro and Monterrey jack cheese	
CRISPY PROSCIUTTO	12
Brushed with olive oil and layered with mozzarella, Parmesan and fresh arugula	

TO DRINK

PELLEGRINO (1L)	6
COKE	3
DIET COKE	3
SPRITE	3
GINGER ALE	3

SANDWICHES

**Served with Rt. 11 potato chips or a side house or Caesar salad*

THE PORTOBELLO	8
Portobello mushroom with pear, blue cheese crumbles, caramelized onions and cherry tomatoes topped with prosciutto and balsamic.	
THE BLAKE	9
House made chicken salad, chopped fresh celery, red grapes and romaine lettuce served on a brioche bun	
THE 1828	10
Virginia ham, Swiss cheese, dijon mustard and red pepper jelly served on sourdough	
BUFFALO CHICKEN	11
Chicken breast tossed in The Shack Sorghum Hot Sauce, served with blue cheese crumbles, tomatoes and crisp romaine lettuce on a ciabatta bun	
THE BLACKBURN CUBAN	11
Virginia ham, applewood smoked pork, dijon mustard, swiss cheese and thin dill pickles pressed together on an herbed ciabatta bun	

AFTER DINNER

HOT TEA	3
COFFEE	3
ESPRESSO	5
CAPPUCCINO	5

SOMETHING SWEET

THE SPLIT BANANA GELATO	5
HOUSE MADE COBBLER	7
FIRKIN PIE COMPANY	7
SWEET NANA CARROT CAKE	7

The Second Draft Bistro is committed to sourcing local and proud to work side by side with other small businesses in and around Staunton.



The Shack Sauce Co. | Firkin Pie Company | Staunton Olive Oil Company | Polyface, Inc.
The Split Banana | Malcolms Market Garden



ABOUT US

Originally constructed in 1828, The Blackburn Inn was envisioned and influenced by master builder and Thomas Jefferson's protégé, Thomas R. Blackburn. Blackburn – our namesake – was one of Jefferson's highly recruited apprentices, and he was dedicated to creating and imagining buildings that were committed to elegance. The Blackburn Inn is a unique renovation of a historic building that was formerly part of the Western

State Hospital. The Inn exudes a distinctive and unmistakably American look – characterized by red brick, whitewashed wood trim, classical moldings, and dramatic, light-filled hallways.

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 was designed to continue to inspire and awaken our guests.