

Second Draft

BAR & BISTRO

SMALL PLATES

- 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 .
- CHARCUTERIE BOARD** 15
Assortment of local cheese & meat served with candied pecans, local jam and water crackers.

SOUP & SALAD

- HOUSE SALAD** 5
Mixed greens with tomatoes, cucumbers, shaved carrots, & toasted pecans with your choice of dressing on the side.
*citrus vinaigrette, green goddess or oil & vinegar
- CAESAR SALAD** 5
Crisp romaine lettuce, tossed with Caesar dressing, shredded Parmesan cheese, and croutons.
- SOUPE DU JOUR** 6
Served with a side of warm pita or house made corn bread.
- CHILI & HOMEMADE SKILLET 7 CORNBREAD**
Traditional kidney bean chili, topped with sour cream, shredded cheddar & scallions, served with homemade cornbread.

FLATBREAD PIZZA

- 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.

MAINS

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

- THE PORTOBELLO** 9
Open faced Portobello mushroom cap with blue cheese crumbles, caramelized onions and cherry tomatoes, topped with crispy prosciutto and a balsamic drizzle.
- THE 1828** 11
Virginia ham, Swiss cheese, Dijon mustard and red pepper jelly served on sourdough.
- THE BLACKBURN CUBAN** 11
Virginia ham, applewood smoked pork, Dijon mustard, Swiss cheese and thin dill pickles pressed together on an herbed ciabatta bun.
- OPEN FACED TUNA SANDWICH** 11
Warm tuna salad with melted Swiss cheese, topped with fresh arugula and thinly sliced red onion.
- CHICKEN POT PIE** 11
Diced chicken, peas & carrots in a savory cream sauce baked inside a hand held flaky pastry crust.

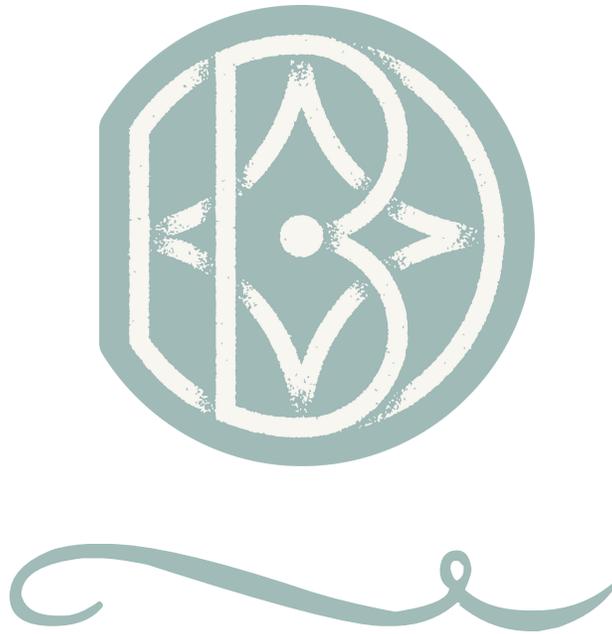
FOR THE SWEET TOOTH

- THE SPLIT BANANA GELATO** 5
Ask your server for the current flavor from one of our favorite local gelato shops.
- HOUSE MADE COBBLER** 7
Ask your server about the seasonal selection .
- CHOCOLATE "FUDGY" CAKE** 7
Everything you love about chocolate in one hunk of a slice.
- PUMPKIN MOUSSE** 7
With ginger snaps & candied pecans
- SPICED WINTER COFFEE** 7
Espresso shot over a scoop of vanilla gelato with a spiced simple syrup.
- *ADD AN ICE CREAM SCOOP** 2

BEVERAGES

COKE 3 | DIET COKE 3 | SPRITE 3 | GINGER ALE 3
HOT TEA 3 | COFFEE 3 | ESPRESSO 5
SAN PELLEGRINO SPARKLING BOTTLE (1L) 6

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



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.

*20% gratuity will be added to parties of six or more.