

SOUP & SALADS

ROASTED CARROT & WHITE MISO BISQUE 10

carrots, ginger, leeks, coconut milk, cultured coconut, scallions
| soy | vegan |

BARNES CHOPPED SALAD 17

little gem lettuce, radicchio, cucumbers, chickpeas, avocado, radishes, pickled onions, roasted butternut squash, crumbled feta, grape tomatoes, sherry vinaigrette
| milk | vegetarian |

SEARED TUNA NIÇOISE 25

haricots verts, roasted tomatoes, jammy egg, fingerling potato chips, kalamata olives, watercress, frisée, lemon-herb vinaigrette
| egg | fish [tuna] |

ROASTED LOCAL PEACH & GOAT CHEESE SALAD 18

baby arugula, pickled red onions, candied pecans, banyuls vinaigrette
| milk | tree nut [pecan] | vegetarian |

SALAD ADD-ONS

Garlic Rosemary Marinated Grilled Chicken 10
Oregano Lemon Grilled Salmon 13
Crispy Tofu 9

ENTRÉES

FOREST MUSHROOM FRITTATA 20

goat cheese, fine herbs
| milk | egg | vegetarian |

FOREST MUSHROOM BUCATINI 19

forest mushrooms, sweet peas, cashew truffle crema, parmesan
| wheat | tree nut [cashew] | vegan |

BAGUETTE FRENCH TOAST 19

slices of french baguette, cinnamon sugar, fresh berries, vanilla bean syrup
| milk | egg | wheat | vegetarian |

SIDES

APPLEWOOD SMOKED BACON 7

CRISPY FINGERLING 7

BREAKFAST POTATOES 7

| vegan |

The Garden Restaurant

AT THE
Barnes Foundation

Our menu is always prepared with an emphasis on locally and seasonally sourced ingredients.

FORMS & FLAVORS

GLAZED CHICKEN SKEWERS 19

roasted baby bok choy
| sesame | soy |

MISO & MUSHROOM FLATBREAD 18

white miso, maitake mushrooms, furikake, ginger, scallions
| milk | wheat | soy | vegetarian | sesame |

BROWN BUTTER SALMON 28

black rice, roasted kabocha squash, maitake mushrooms, brown butter ponzu
| milk | soy | sesame | fish |

Menu by Chef David Guzman Rosales

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 20% GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE. A \$2 SPLIT CHARGE PER GUEST APPLIES TO SHARED PLATES.
A MAXIMUM OF THREE FORMS OF PAYMENT PER TABLE IS ACCEPTED.

THIS KITCHEN USES TREE NUTS, SESAME, PEANUTS, SOY, EGGS, MILK, FISH, CRUSTACEAN, SHELLFISH, WHEAT AND OTHER PRODUCTS CONTAINING GLUTEN.
WE USED SHARED EQUIPMENT AND HANDLE COMMON ALLERGENS THROUGHOUT THE SUPPLY CHAIN.

HANDHELDS

choice of side salad, chips, potatoes | fries +3

CROQUE MONSIEUR 19

black forest ham, brie béchamel, brioche bread
| milk | egg | wheat |

BREAKFAST WRAP 18

scrambled eggs, applewood-smoked bacon, diced tomatoes, cheddar cheese, smashed avocado, wheat wrap
| milk | egg | wheat |

MEDITERRANEAN CHICKEN SALAD SANDWICH 19

oven-dried tomatoes, kalamata olives, basil pesto, bibb lettuce, grilled ciabatta
| milk | egg | wheat |

BREAKFAST BURGER 20

special ground chuck beef blend, cheddar cheese, applewood-smoked bacon, a sunny-side-up farm egg, bibb lettuce, sliced tomatoes, brioche bun, crispy fingerling potatoes
| milk | egg | wheat |

DESSERTS

WILD BERRY & MASCARPONE CRÊPE 10

chambord reduction
| milk | wheat | egg |

CHOCOLATE MOUSSE 10

fresh strawberries, mint whipped cream
| milk | wheat | egg |

SEASONAL GELATO 8

BEVERAGES

14 each | 30 bottomless

BUNNY MARY

cucumber vodka, spicy agave, lemon, carrot, ginger, tomato

MIMOSA

orange juice, sparkling

BEVERAGE PRICING IS BASED ON A MAXIMUM WINDOW OF 2 HOURS.