

STARTERS

ROASTED CARROT & WHITE MISO BISQUE 10
carrots, ginger, leeks, coconut milk, cultured coconut, scallions
| soy | vegan |

GOLDEN RICE CROQUETTES 13
spring peas, cheddar, garlic aioli, shaved asparagus, pickled mustard seeds
| milk | egg | vegetarian |

SALADS

BARNES CHOPPED SALAD 17
little gem lettuce, radicchio, cucumbers, chickpeas, avocado, grape tomatoes, pickled onions, roasted butternut squash, radishes, crumbled feta, sherry vinaigrette
| milk | vegetarian |

SEARED TUNA NIÇOISE 25
haricots verts, roasted tomatoes, jammy eggs, 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

SIDES

CRISPY TOFU 9
turmeric, lemon, pomegranate molasses
| wheat | soy | vegan |

SAUTÉED HARICOTS VERTS 7
olive oil, herbs, sea salt, garlic, shallots
| vegan |

CRISPY FRENCH FRIES 7
sea salt, pepper
| 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 kobocho 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.

ENTRÉES

CHICKEN PAILLARD 21
baby arugula, shaved fennel, roasted tomatoes, parmesan, lemon vinaigrette
| milk |

FOREST MUSHROOM BUCATINI 19
sweet peas, cashew truffle crema, parmesan
| wheat | tree nut [cashew] | vegan |

HANDHELDS

choice of side salad, chips | fries +3

MEDITERRANEAN CHICKEN SALAD SANDWICH 19
oven-dried tomatoes, kalamata olives, basil pesto, bibb lettuce, grilled ciabatta
| milk | egg | wheat |

AGED CHEDDAR BARNES BURGER 20
special ground chuck beef blend, special sauce, applewood-smoked bacon, bibb lettuce, tomatoes, grilled red onions, brioche bun
| milk | wheat |

ROASTED TURKEY, BRIE & APPLE SANDWICH 18
honeycrisp apples, apple butter, baby arugula, multigrain bread
| milk | egg | wheat | sesame |

DESSERTS

WILD BERRY & MASCARPONE CRÊPE 10
chambord reduction
| milk | wheat | egg | vegetarian |

CHOCOLATE MOUSSE 10
fresh strawberries, mint whipped cream
| milk | egg | wheat | vegetarian |

SEASONAL GELATO 8