The Garden Restaurant
at The Barnes Foundation

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

SOUP & SALAD

SWEET CORN & CALABAZA SQUASH
coconut milk, garlic, thyme, crispy chickpeas
(vegan)
9

BARNES CHOPPED SALAD
little gem lettuce, radicchio, cucumber,
chickpea, avocado, radish, roasted sweet potato,
crumbled feta, pickled onion, grape tomato,
preserved lemon vinaigrette
(vegetarian, contains dairy)
16

WARM FARRO & QUINOA BOWL
watercress, shaved vegetables,
hemp seeds, green apple, cider vinaigrette
(vegan, contains gluten)
16

SALAD ADD-ONS
Garlic Rosemary Marinated Grilled Chicken 8
Oregano Lemon Grilled Salmon 12
House Made Falafel 7

SIDES

APPLEWOOD SMOKED BACON
6

CRISPY FINGERLING BREAKFAST POTATOES
6

HANDHELDs

choice of side salad or fries

SMOKED TURKEY BLT
aged gouda, bibb lettuce,
tomato, bacon jam, multigrain loaf
(contains gluten, dairy)
18

BREAKFAST BURGER
applewood bacon, farm egg, bibb lettuce,
sliced tomato, cheddar cheese, brioche bun,
crispy fingerling potato
(contains gluten, dairy)
19

ENTREES

BAKED EGGS
crispy fingerling potato, fire roasted tomato,
arugula, pecorino, herbed breadcrumb
(contains gluten, dairy)
17

LEMON POPPY SEED PANCAKES
fresh berries, vanilla bean syrup
(vegetarian, contains gluten, dairy)
17

VEGETABLE FRITTATA
oven dried tomato, spring onion, goat cheese,
crispy fingerling potato
(made without gluten)
18

BAGUETTE FRENCH TOAST
crispy dipped baguette, cinnamon sugar,
fresh berries, vanilla bean syrup
(contains gluten, dairy)
18

DESSERT

CHOCOLATE MOUSSE
sweet puff pastry, amarena cherries,
pistachio
(contains gluten, dairy, nuts)
9

SEASONAL GELATO
(made without gluten)
7

BEVERAGES

MIMOSAS
13 each / 30 bottomless

BLOODY MARRY ME
vodka, spicy agave, tomato juice, lemon juice,
celery salt, worcestershire sauce
13 each / 30 bottomless

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

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

PARTIES OF 6 OR MORE WILL GET AN AUTOMATIC GRATUITY OF 20%. $2 PER PERSON SPLIT CHARGE FOR ANY SHARED PLATE.
LIMIT TO THREE FORMS OF PAYMENT PER GUEST CHECK/ TABLE.

Menu by Executive Chef Michael O’Meara