The Garden Restaurant
AT THE
Barnes Foundation

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

EXECUTIVE CHEF ANITA HIRSCH

ENTREES

CASARECCE PASTA
grilled broccoli, tomato, parmesan parsley pesto, roasted garlic crostini, pecorino

CRISPY CHICKEN MILANESE
fresh mozzarella, san marzano tomatoes, arugula, pecorino, olive oil, lemon

SEARED SALMON
charred baby carrots, crispy brussels, smoked red pepper romesco

ENTREE SALADS

ROASTED VEGETABLES & BROWN RICE BOWL
cauliflower, brussels sprouts, rainbow carrots, quinoa, brown rice, seasonal market greens, garbanzos, sherry dijon vinaigrette

SHAWARMA GRILLED CHICKEN SALAD
cucumber, parsley, tomato, feta, chickpeas, olives, pickled red onion, romaine, grilled za'atar pita, tahini lemon dressing

SEARED SALMON BOWL
baby kale, quinoa, carrots, cucumber, radish, hemp seeds, sunflower seeds, lemon vinaigrette

SEARED AHI TUNA SALAD
chopped olives, tomato, radicchio, frisée, grilled broccoli, lemon, basil oil

SANDWICHES & MELTS

TUNA MELT
albacore tuna salad, lemon zest, sharp cheddar, arugula, wheat boule, petite greens salad

BARNES CHICKEN SALAD BLT
smoked bacon, tomato, lettuce, country wheat, petite greens salad

FALAFEL
cucumber raita, dill, charred red onions, grilled naan, fries

THE BARNES BURGER
griddled red onion, cheddar cheese, tomato, lettuce, pickle, barnes sauce, brioche roll, fries

LAMB BURGER
harissa aioli, arugula, tomato, goat cheese, brioche roll, fries

SIDES

BARNES HOUSE FRIES
roasted garlic aioli

CHARRED BABY CARROTS
dill labneh, lemon

ARCADIAN GREENS SALAD
tomato, cucumber, radish, shaved pecorino, lemon dressing

CONSUMING RAW OR UNDERCOOKED MEATS, Poultry, Seafood, Shellfish, Eggs May INCREASE YOUR RISK OF Foodborne Illness.