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

The Garden Restaurant

AT THE

Barnes Foundation

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

Menu by Executive Chef Michael O’Meara

STARTERS & SHARE PLATES

MARKET PLATE 18
smoked eggplant with pomegranate arils, turmeric labneh, roasted tomato hummus, marinated olives, grilled garlic naan, crudités of persian cucumber, candied beets, & watermelon radish (vegetarian, contains milk & gluten)

BEEF CARPACCIO SALAD 14
lightly pickled beets, amazing across goat cheese mousse, candied walnuts, watercress, frisée, lemon, caper vinaigrette (vegetarian, contains nuts & milk)

WILD MUSHROOM TARTINE 15
roasted kennett square mushrooms, puff pastry, herbed truffled ricotta, frisée, shaved parmesan (contains gluten, eggs & milk)

GRAINS & GREENS

SALAD NICOISE 16
chicory and greens, cherry tomato, radish, bell pepper, anchovy, Italian tuna, nicoise olives, fingerling potatoes, haricots verts, jammy eggs, champagne vinaigrette (contains fish, anchovy, tuna & eggs)

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

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

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

SIDES

CRISP BABY ARTICHOKES 8
preserved lemon aioli (vegetarian, contains milk)

SAUTEED HARICOTS VERTS 6
olive oil, oregano, sea salt (vegan)

ROASTED FINGERLING POTATO 8
cherry tomato, greek olives, feta, herbs (vegetarian, contains milk)

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