

## STARTERS & SHARE PLATES

**ROASTED PURPLE CALIFLOWER 16**  
hazelnut dukka, turmeric labne  
(vegetarian, contains milk, sesame, nuts)

**GARDEN CRUDITÉ 16**  
whipped ricotta, grilled baby peppers, snap peas, purple radishes, heirloom cherry tomatoes, watercress, pumpnickel dust  
(vegetarian, contains milk, wheat, sesame)

## GRAINS & GREENS

**SEARED TUNA NIÇOISE 19**  
chicory & red watercress, niçoise olives, fingerling potato chips, haricots verts, roasted red peppers, radishes, cherry tomatoes, white anchovies, jammy eggs, tarragon, citrus vinaigrette  
(contains fish, egg)

**BARNES CHOPPED SALAD 16**  
little gem lettuce, radicchio, cucumbers, chickpeas, avocado, radishes, roasted sweet potatoes, crumbled feta, pickled onions, grape tomatoes, preserved lemon vinaigrette  
(vegetarian, contains milk)

**WARM FARRO & QUINOA BOWL 16**  
watercress, shaved vegetables, hemp seeds, green apples, cider vinaigrette  
(vegan, contains wheat)

## SALAD ADD-ONS

Garlic Rosemary Marinated Grilled Chicken 8  
Oregano Lemon Grilled Salmon 12  
Crispy Tofu 8

## SIDES

**CRISPY TOFU 8**  
turmeric, grilled lemon  
(vegan, contains wheat, soy)

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

**ROASTED FINGERLING POTATOES 8**  
cherry tomatoes, greek olives, feta, herbs  
(vegetarian, contains milk)

## SEASONAL SOUP

choice of \*tofu or chicken  
**LEMON NOODLE SOUP 9**  
mirepoix, orzo  
(contains wheat, \*soy)

## HANDHELDS

served with choice of fries or house salad

**SMOKED TURKEY BLT 18**  
aged gouda, bibb lettuce, tomato, bacon jam, multigrain loaf

**AGED CHEDDAR BARNES BURGER 18**  
special ground chuck beef blend, applewood smoked bacon, special sauce, bibb lettuce, tomatoes, grilled red onions, brioche bun  
(contains milk, wheat)

**PAN SEARED CRAB & COD CAKE 19**  
martins roll, arugula, sliced tomato, caper remulade  
(contains milk, eggs, wheat, fish, shellfish)

## ENTRÉES

**PAN SEARED HUDSON VALLEY DUCK BREAST 25**  
baby vegetables, sour cherry gastrique, sweet potato mousse  
(contains milk)

**STEAMED HALIBUT 26**  
local mushroom broth, snap peas, miso  
(contains sesame, milk, soy, fish)

**GRILLED ZUCCHINI STEAK 19**  
za'atar, red quinoa, spring vegetable "ratatouille"  
(vegan)

## DESSERTS

**POT AU CRÈME 9**  
chocolate custard, lavender whipped cream  
(contains milk, wheat, egg)

**CARROT CAKE IN A JAR 9**  
cream cheese frosting, vanilla ice milke  
(vegetarian, contains milk, wheat)

**SEASONAL GELATO 7**  
(contains milk, may contain nuts)

# The Garden Restaurant

AT THE  
Barnes Foundation

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

## MENU SPECIALS

### 1970s INSPIRED TV DINNERS

served with purple mashed potatoes, haricot verts, and chocolate fudge brownies  
(contains milk, wheat, nuts)

**HERB & LEMON ROASTED CORNISH GAME HEN 21**  
natural jus

**GRANDMA'S MEAT LOAF CUPCAKE 18**  
local mushroom jus

**HIBISCUS GLAZED SALMON 21**  
cedar roasted

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