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

EXECUTIVE CHEF ANITA HIRSCH

**STARTERS**

- **Tuscan Tortellini**
  - tomato broth, white beans, cheese tortellini, parmesan, pesto
  - 7.5

- **Avocado Toast**
  - frisée, tomato oil, pecorino romano, watermelon radish
  - 9

- **Vanilla-Honey Yogurt**
  - fresh berries, banana, muesli
  - 7.5

- **Creamy Crab Dip**
  - gruyère, spinach, fresno chiles, grilled bread
  - 12.5

- **Deviled Egg Salad and Smoked Salmon Toast**
  - pickled red onion, dill, capers
  - 12.5

- **House-Made Biscuit**
  - cinnamon-maple butter
  - 5

**SIDES**

- **Baby Green Salad**
  - 5

- **Roasted Brussels Sprouts**
  - 8

- **Chicken Apple Sausage**
  - 6

- **Sweet Potato Fries**
  - harissa aioli
  - 5

**ADD**

- **Grilled Organic Chicken Breast**
  - 6

- **Seared Sustainable Salmon**
  - 7.5

- **Poached Egg**
  - 3

- **Bacon**
  - 6

**BRUNCH**

- **Frittata**
  - roasted peppers, spinach, tomato, goat cheese, swiss, chives, petite green salad, breakfast potato
  - 16

- **Chicken Salad BLT**
  - 7 grain toast, applewood smoked bacon, lettuce, tomato, fries
  - 15

- **Barnes Burger**
  - sharp cheddar, grilled red onion, kosher dill pickles, lettuce, tomato, barnes sauce, brioche bun, fries - add bacon
  - 15

- **Mushroom Madame**
  - gruyere bechamel, sunny-side up egg, sautéed thyme shallot mushrooms, toasted brioche, petite green salad
  - 16.5

- **Espositos Chicken Sausage & Biscuit**
  - fried egg, chicken jalapeño gravy, fruit, breakfast potato
  - 16.5

- **Buttermilk Pancakes**
  - cinnamon-maple butter, berry compote, PA maple syrup
  - 13

- **Autumn Garden**
  - kale, candied pecans, apples, dried cranberries, shaved brussels sprouts, roasted butternut squash, white balsamic vinaigrette
  - 18

- **Barnes Shrimp Caesar**
  - house caesar dressing, romaine, grilled garlic crostini, pecorino romano, roasted tomatoes
  - 22.5

- **Short Rib Huevos Rancheros**
  - salsa roja, refried blackbeans, feta, sunny-side up eggs, avocado, feta, corn tortillas
  - 16.5

- **Miso Seared Salmon Filet**
  - shiitake mushrooms, charred broccolini, pea shoots, miso broth, rice noodle, cilantro
  - 22.5

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

**Bottomless Mimosas or Bloody Marys**

- 19 per person