

SOUP & SALADS

ROASTED CAULIFLOWER & APPLE BISQUE 10
 honeycrisp apples, thyme, almond milk,
 apple cider reduction
 | tree nut [almond] | vegan |

BARNES CHOPPED SALAD 17
 little gem lettuce, radicchio, cucumbers,
 chickpeas, avocado, radishes, pickled onions,
 roasted butternut squash, crumbled feta,
 grape tomatoes, sherry vinaigrette
 | milk | vegetarian |

SEARED TUNA NIÇOISE 25
 haricots verts, roasted tomatoes, jammy egg,
 fingerling potato chips, kalamata olives,
 watercress, frisée, lemon-herb vinaigrette
 | egg | fish [tuna] |

SALAD ADD-ONS

Garlic Rosemary Marinated Grilled Chicken 10
 Oregano Lemon Grilled Salmon 13
 Crispy Tofu 9

ENTRÉES

FOREST MUSHROOM FRITTATA 20
 goat cheese, fine herbs
 | milk | egg | vegetarian |

FOREST MUSHROOM BUCATINI 19
 forest mushrooms, sweet peas,
 cashew truffle crema, parmesan
 | wheat | tree nut [cashew] | vegan |

BAGUETTE FRENCH TOAST 19
 slices of french baguette, cinnamon sugar,
 fresh berries, vanilla bean syrup
 | milk | egg | wheat | vegetarian |

SIDES

APPLEWOOD SMOKED BACON 7

CRISPY FINGERLING
 BREAKFAST POTATOES 7
 | vegan |

The Garden Restaurant AT THE Barnes Foundation

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

LATE SUMMER: FROM FIELD TO TABLE

SPRING PEA, CHEDDAR & GOLD RICE CROQUETTES 13
 garlic aioli, shaved asparagus, pickled mustard seeds
 | milk | egg | vegetarian |

ROASTED LOCAL PEACH & GOAT CHEESE SALAD 15
 pickled red onions, candied pecans,
 baby arugula, banyuls vinaigrette
 | milk | tree nut [pecan] | vegetarian |

CHICKEN PAILLARD 21
 baby arugula, shaved fennel, roasted potatoes,
 parmesan, lemon vinaigrette
 | milk |

Menu by Chef David Guzman Rosales

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

A 20% GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE. A \$2 SPLIT
 CHARGE PER GUEST APPLIES TO SHARED PLATES.
 A MAXIMUM OF THREE FORMS OF PAYMENT PER TABLE IS ACCEPTED.

THIS KITCHEN USES TREE NUTS, SESAME, PEANUTS, SOY, EGGS, MILK, FISH, CRUSTACEAN,
 SHELLFISH, WHEAT AND OTHER PRODUCTS CONTAINING GLUTEN.
 WE USED SHARED EQUIPMENT AND HANDLE COMMON ALLERGENS
 THROUGHOUT THE SUPPLY CHAIN.

HANDHELDS

choice of side salad, chips, potatoes | fries +3

CROQUE MONSIEUR 19
 black forest ham, brie béchamel, brioche bread
 | milk | egg | wheat |

BREAKFAST FLATBREAD 19
 scrambled eggs, applewood-smoked bacon,
 scallions, diced tomatoes, cheddar cheese, pinsa
 | milk | egg | wheat |

MEDITERRANEAN CHICKEN SALAD SANDWICH 19
 oven-dried tomatoes, kalamata olives, basil pesto,
 bibb lettuce, grilled ciabatta
 | milk | egg | wheat |

BREAKFAST BURGER 20
 special ground chuck beef blend, cheddar cheese,
 applewood-smoked bacon, a sunny-side-up farm egg,
 bibb lettuce, sliced tomatoes, brioche bun,
 crispy fingerling potatoes
 | milk | egg | wheat |

DESSERTS

WILD BERRY & MASCARPONE CRÊPE 10
 chambord reduction
 | milk | wheat | egg |

CHOCOLATE MOUSSE 10
 fresh strawberries, mint whipped cream
 | milk | wheat | egg |

SEASONAL GELATO 8

BEVERAGES

14 each | 30 bottomless

BUNNY MARY
 cucumber vodka, spicy agave, lemon, carrot, ginger, tomato

MIMOSA
 orange juice, sparkling

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