

STARTERS

ROASTED CAULIFLOWER & APPLE BISQUE 10

honeycrisp apples, thyme, almond milk,
apple cider reduction
| tree nut [almond] | vegan |

HEIRLOOM TOMATO & BURRATA FLATBREAD 18

basil pistou, pomegranate molasses, herb oil
| milk | wheat | vegetarian |

SALADS

BARNES CHOPPED SALAD 17

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

SEARED TUNA NIÇOISE 25

haricots verts, roasted tomatoes, jammy eggs,
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

SIDES

CRISPY TOFU 9

turmeric, lemon, pomegranate molasses
| wheat | soy | vegan |

SAUTÉED HARICOTS VERTS 7

olive oil, herbs, sea salt, garlic, shallots
| vegan |

CRISPY FRENCH FRIES 7

sea salt, blackened seasoning
| 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 18

baby arugula, pickled red onions,
candied pecans, banyuls vinaigrette
| milk | tree nut [pecan] | vegetarian |

CHICKEN PAILLARD 21

baby arugula, shaved fennel, roasted tomatoes,
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.

ENTRÉES

JAIL ISLAND SALMON 23

fork-mashed potatoes, haricots verts, garlic,
shallots, oven-dried tomatoes, olive tapenade
| fish [salmon] |

FOREST MUSHROOM BUCATINI 19

sweet peas, cashew truffle crema, parmesan
| wheat | tree nut [cashew] | vegan |

HANDHELDS

choice of side salad, chips | fries +3

MEDITERRANEAN CHICKEN SALAD SANDWICH 19

oven-dried tomatoes, kalamata olives,
basil pesto, bibb lettuce, grilled ciabatta
| milk | egg | wheat |

AGED CHEDDAR BARNES BURGER 20

special ground chuck beef blend, special sauce,
applewood-smoked bacon, bibb lettuce, tomatoes,
grilled red onions, brioche bun
| milk | wheat |

ROASTED TURKEY, BRIE & APPLE SANDWICH 18

honeycrisp apples, apple butter,
baby arugula, multigrain bread
| milk | egg | wheat | sesame |

DESSERTS

WILD BERRY & MASCARPONE CRÊPE 10

chambord reduction
| milk | wheat | egg | vegetarian |

CHOCOLATE MOUSSE 10

fresh strawberries, mint whipped cream
| milk | egg | wheat | vegetarian |

SEASONAL GELATO 8