

SOUP & SALADS

CHILLED SPRING PEA & AVOCADO SOUP 10

crispy grains, lemon coconut yogurt
| wheat | tree nut [coconut] |
vegan

BARNES CHOPPED SALAD 17

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

SEARED TUNA NIÇOISE 21

chicory & red watercress, niçoise olives,
fingerling potato chips, haricots verts,
roasted red peppers, radishes,
cherry tomatoes, white anchovies,
jammy eggs, tarragon, citrus vinaigrette
| egg | fish |

SALAD ADD-ONS

Garlic Rosemary Marinated Grilled Chicken 10
Oregano Lemon Grilled Salmon 13
Crispy Tofu 9
Seared Crab & Cod Cake 17

SIDES

APPLEWOOD SMOKED BACON 7

CRISPY FINGERLING BREAKFAST POTATOES 7

vegetarian

MIXED GREENS SALAD 5

vegan

BEVERAGES

13 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.

The Garden Restaurant

AT THE
Barnes Foundation

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

FROM PARIS TO PROVENCE

ESCARGOT PERSILLADE 19

shallot pernod jus, garlic milk jam,
brown butter crouton
| milk | wheat | mollusk [snail] |

JARDINIERE & ROSEMARY CRÈME FRAÎCHE 12

grilled baguette
| milk | wheat |
vegetarian

COQ AU VIN 24

braised free bird chicken, heirloom carrots, cipollini
onions, fingerling potatoes, burgundy jus

Menu by Executive Chef Michael O'Meara

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.

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

THIS KITCHEN USES THE FOLLOWING PRODUCTS IN MEAL PREPARATION:
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.
PLEASE INFORM THE SERVICE STAFF IF YOU HAVE A FOOD ALLERGY OR CELIAC
DISEASE TO DECREASE YOUR RISK OF A REACTION.

ENTRÉES

FOREST MUSHROOM FRITTATA 20

goat cheese, fine herbs
| milk | egg |
vegetarian

BAGUETTE FRENCH TOAST 19

sliced french baguette, cinnamon sugar,
fresh berries, vanilla bean syrup
| milk | egg | wheat |
vegetarian

GRILLED VEGETABLE QUICHE 21

manchego cheese, garden side salad
| milk | egg | wheat |
vegetarian

HANDHELD

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

CROQUE MONSIEUR 19

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

MEDITERRANEAN CHICKEN SALAD 19

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

BREAKFAST BURGER 20

applewood bacon, farm eggs, bibb lettuce, sliced
tomatoes, cheddar cheese, brioche bun, crispy
fingerling potatoes
| milk | egg | wheat |

HOUSE CHIPS 3-5

| milk | wheat |

DESSERTS

WILD BERRY & MASCARPONE CREPE 10

chambord reduction
| milk | egg | wheat |
vegetarian

SEASONAL GELATO 8

| milk | may contain nuts |
vegetarian

CHÈVRE & CITRUS TART 10

black cherry gelato
| milk | wheat |
vegetarian