

## SOUP & STARTERS

### CHILLED SPRING PEA & AVOCADO SOUP 10

crispy grains, lemon-coconut yogurt  
| wheat | tree nut | coconut |  
vegan

### AHI TUNA TARTARE 19

avocado, cucumbers, nori furikake,  
rice chips  
| sesame | fish | soy |

### TEMPURA VEGETABLES 13

heirloom spring vegetables,  
tamarind & date chutney, Fresno chili oil  
| wheat |  
vegan

## SALAD

### 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

### CRISPY TOFU 9

turmeric, grilled lemon  
| wheat | soy |  
vegan

### SAUTÉED HARICOTS VERTS 7

olive oil, oregano, sea salt  
vegan

### CRISPY FRENCH FRIES 7

sea salt, cracked pepper, cajun  
seasoning, ranch seasoning  
| milk |  
vegetarian

# 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 |

### JARDINIÈRE & 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.

## HANDHELDS

choice of side salad or chips  
fries +3

### MEDITERRANEAN CHICKEN SALAD 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,  
applewood smoked bacon, special sauce, bibb lettuce,  
tomatoes, grilled red onions, brioche bun  
| milk | wheat |

### PAN-SEARED CRAB & COD CAKE 21

arugula, sliced tomatoes,  
caper remoulade, martin's roll  
| milk | egg | wheat | fish | shellfish |

### HOUSE CHIPS 3-5

| milk | wheat |

## ENTRÉES

### JAIL ISLAND SALMON 23

olive oil fork mashed potatoes, haricot verts,  
oven dried tomatoes, olive tapenade  
| fish |

### GRILLED VEGETABLE QUICHE 21

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

## 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