SOUP & STARTERS

CHILLED SPRING PEA & 10 AVOCADO SOUP

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

AHI TUNA TARTARE

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

TEMPURA VEGETABLES

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

SALAD

BARNES CHOPPED SALAD

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 NICOISE

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

turmeric, grilled lemon | wheat | soy | | vegan

SAUTÉED HARICOTS VERTS

olive oil, oregano, sea salt vegan

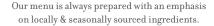
CRISPY FRENCH FRIES

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



AT THE

Barnes Foundation



FROM PARIS TO PROVENCE

ESCARGOT PERSILLADE

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

JARDINIÈRE & ROSEMARY 12 CRÈME FRAÎCHE

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 HAE 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

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

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

HOUSE CHIPS 3.5

ENTRÉES

JAIL ISLAND SALMON

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

GRILLED VEGETABLE QUICHE

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

DESSERTS

WILD BERRY & MASCARPONE CREPE

chambord reduction | milk | egg | wheat | vegetarian

SEASONAL GELATO 8 | milk | may contain nuts | vegetarian

CHÈVRE & CITRUS TART 10

black cherry gelato | milk | wheat | vegetarian