



SMALL BARN

MODERN BISTRO

EYE OPENERS

Mimosa | South Coast Sparkling | Fresh Squeezed Orange 11

Get Roasted Bloody Mary | Roasted Tomatoes | Roasted Garlic | Spices | Bacon | Chipotle 12

SHARE

Brunch Bakery *V option available* | Daily Selection 14

LIGHT & FARM FRESH

Butternut Squash Soup | Organic Squash | Curry | Coconut Foam | Toast Pepitas | Chili Oil 12

Roasted Beet Salad GF | Temecula Valley Honey | Yogurt | Candied Almonds 13

Local Organic Greens *VE* | Shaved Fennel | Medjool Dates | Laura Chenel Goat Cheese

Apricot Mustard Vinaigrette 15 + *Grilled Chicken 8 + Salmon 12 + Steak 16*

Ahi Tuna | Hawaiian Line Caught | Avocado | Pickled Sesame Cucumber | Ginger Vinaigrette 20

BRUNCH

Eggs Benedict | Rockenwagner Muffin | Smoked Ham | Arugula | Heirloom Tomato | Hollandaise 17

Avocado & Smoked Salmon Toast | Goat Cheese & Dill | Tomatoes Caper relish 18

Cast Iron Quiche *VE* | Organic Mushroom | Roast Cauliflower | Local Greens | Gruyere Cheese 17

Cornmeal Waffle | Organic Blueberry Compote | Whipped Pepper Cream | Streusel Crumble 15

Eggs Your Way *GF* | Applewood Smoked Bacon | Country Potatoes | 7 Grain Toast 16

EARTH & FIRE

Pan Roasted Petaluma Chicken *GF* | Pistachio-Basil Pesto | Arugula & Tomato Salad 18

Steak Frites *GF* | Prime 10 oz New York | Mint Chimichurri | Manchego Fries 49

Vegan Barn Burger *V* | Local Beech Mushrooms | Chao Vegan Cheese | White Miso Aioli 18

Breakfast Burger | Wagyu Beef | White Cheddar | House Pork Belly | Poached Egg

Hollandaise | Parker House Roll | Truffle Aioli | French Fries 24

SWEET TOOTH

Cordillera Chocolate Chip Cookies | House Almond Milk 11

Café Granero | Dark Roast Cold Brew | Añejo Tequila | Kahlua | Madagascar Vanilla Cream 12

VE = Vegetarian | *V* = Vegan | *GF* = Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Brunch | 11.02.22