



SMALL BARN

MODERN BISTRO

CHARCUTERIE

Assorted Meats & Cheese | Cornichon & Olive | House Almonds | Rockenwagner Baguette 30

LIGHT & FRESH

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

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

Knife & Fork Caesar | Local Organic Romaine | Grana Padano Parmesan | Farsi Brioche Croutons 16

J.R.Farms Organic Greens V | Seasonal Organics Greens | Farm Vegetable | Mostarda Vinaigrette 15

WARM & HOT

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

Organic Mushrooms *V *option available* | Duck Fat Dashi | Black Garlic | Yuzu 16

Brussels Sprouts & Market Apples GF Local Brussel Sprouts | Farm Apples | Miso | Pork Belly 14

Duck Confit & Winter Fruit | Blood Orange | Asian Pear | Pickled Fresno | L'orange Citrus Dressing 19

Pan Roasted Octopus | Heirloom Carrot Salad | Parsnip Puree | Passion Fruit Vinaigrette | Cashew 22

EARTH & FIRE

Organic Japanese Eggplant V | Coconut Milk | Grilled Organic Broccolini | Spicy Peanut 20

Petaluma Chicken GF | Mole Negro | Avocado Lime | Crisp Arbol Chili Potato | Cilantro 29

Pan Roasted Salmon GF | Red Curry Polenta | Serrano Winter Slaw | Spicy Micro Greens 32

Barn Burger | Wagyu Beef | House Pork Belly | Red Leicester Cheese | Truffle Aioli | Parker house roll 27

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

Moroccan Prime Short Rib | Kabocha Squash Puree | Pan Fried Kale | Red Pepper & Raisin Relish 38

Whole Baja Seabass GF | Turmeric & Fish Sauce | Organic Greens & Herbs | Spicy Cashew 72

Shared dish for 2 or more | Allow 30 minutes

Australian Wagyu Tomahawk | 32 oz | Red Wine reduction & Bone Marrow Truffle Butter 158

Shared dish for 2 or more | Allow 45 minutes

SWEET TOOTH

Rustic Apple Galette | Market Apple | Toast Pistachio & Pecans | Vanilla Ice Cream 12

Chocolate Cake | Miso Caramel | Whipped Pepper Cream | Salted Caramel Gelato 12

Warm Chocolate Chip Cookies | 2 Chocolate Chip Cookies | Miso Almond Milk 11

ON THE SIDE 8

GF French Fries & Sea Salt | V Side Arugula Salad | V Charred Broccolini

+Manchego Cheese 2

VE = Vegetarian | V = Vegan | GF = Gluten free

Consuming raw or undercooked Meats | Shellfish | Seafood | or Eggs may increase your risk of food borne illness. 11.25.22

18% Gratuity applied on parties of 8 or more