



SMALL BARN

MODERN BISTRO

SERVED:

Friday 11am–2pm
Saturday & Sunday 10am–2pm

EYE OPENERS

Get Roasted Bloody Mary | Roasted Tomatoes | Roasted Garlic | Spices | Chipotle 11

Mimosa | South Coast Sparkling | Fresh Squeezed Orange 10

LIGHT & FARM FRESH

Roasted Beet Salad GF | Temecula Valley Honey | Yogurt | Candied Almonds 12

Local Organic Greens V | Shaved Fennel | Medjool Dates | Humboldt Fog Cheese | Rhubarb Vinaigrette 13
+ *Grilled Chicken 6 + Salmon 10 + Steak 14*

BRUNCH

Eggs Benedict | Smoked Ham | Arugula | Tomato 16

Eggs Your Way GF | Applewood Bacon | Country Potatoes 13

Avocado & Smoked Salmon Toast | Goat Cheese & Dill | Heirloom Tomatoes | Sesame Seeds 16 + *Egg 2*

Rosemary Grits & Sunny Side Egg GF | Mushroom & Scallions | Smoked Ham 15

Quiche | Smoked Ham | Local Greens | Gruyere Cheese | Herbs 16

Cornmeal Waffle | Bacon Jam | Applewood Bacon | Sunny Side Egg 15

EARTH & FIRE

Steak Frites GF | Australian Wagyu Flat Iron | Chimichurri | Kennebec Fries 40 + *Fried Egg 2*

Breakfast Burger | Australian Wagyu | Sharp Cheddar | Applewood Bacon | Smoked Ham | Sunny Side Egg
Home Fries 20

Vegan Burger V | Mountain Meadow Mushroom | Seaweed & Cashew Cheese | Rutabaga
Aquafaba & Yuzu Mayo 18

SWEET TOOTH

Cordillera Chocolate Chip Cookies | Almond Milk 9

Irish Coffee | Jameson Irish Whiskey | Madagascar Vanilla Cream 10

V=Vegan | GF=Gluten Free

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

Brunch | 04.09.2021