



SMALL BARN

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MODERN BISTRO

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SERVED:

Wednesday, Thursday & Sunday 4pm-9pm  
Friday & Saturday 4pm-10pm

Charcuterie is available Friday-Sunday from 2pm-4pm when the kitchen is closed

CHARCUTERIE

**Assorted Meats & Cheeses** | Mason Jar Pickles & Olives | Rockenwagner Baguette 26

LIGHT & FARM FRESH

**Frisée Salad** GF | House-made Porchetta | Chino Valley Egg | Shaved Pear | Mustard Dressing 14

**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

**Ahi Tuna** | Hawaiian Line Caught | Avocado | Sesame Cucumbers | Ginger Vinaigrette 18

WARM & HOT

**Shrimp & Lemongrass Soup** | Coconut | Pea Puree | Thai Basil | Cilantro 13

**Seared Octopus** | Heirloom Carrot Salad | Cashews | Spicy Passion Fruit Dressing | Squid Ink Crisp 19

EARTH & FIRE

**Heirloom Sugar Snap Peas** Vegetarian | Ginger | Pea Tendrils | Mint | Citrus 9

**Grilled Broccolini** V GF | Medjool Date & Caper Gremolata | Herb Pumpkin Seed Crumble 15

**Steak Frites** GF | Australian Wagyu Flat Iron | Chimichurri | Kennebec Fries 40

**Barn Burger** | Australian Wagyu | Wagyu Short Rib Pastrami | Bone Marrow Truffle Butter  
Kennebec Fries 24

**Pan Roasted Petaluma Chicken** | Pistachio-Basil Pesto | Arugula Tomato Salad 24

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

**Seared Faroe Island Salmon** | Green Apple Salad | Yellow Curry Polenta 27

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PREMIUM STEAK SELECTION

Westholme Australian Wagyu Beef

Bone Marrow Truffle Butter | Red Wine Reduction

**9 oz. NY Strip** 55

**16 oz. Ribeye** 85

**32 oz. Tomahawk Steak** 145

suggested for 2-4 people | allow 45 minutes to prepare

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SWEET TOOTH

**Spiced Pumpkin Flan** GF | Aged Cheddar Cheese 10

**Chocolate Cake** | House-made Peanut Butter Ice Cream | Whipped Pepper Cream | Miso Caramel 10

**Cordillera Chocolate Chip Cookies** | Almond Milk 9

**Irish Coffee** | Jameson Irish Whiskey | Madagascar Vanilla Cream 10

ON THE SIDE 6

**Broccolini** V GF | **Kenebec Fries & Sea Salt** V GF

V=Vegan | GF=Gluten Free

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

Dinner | 04.09.2021