



SMALL BARN

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MODERN BISTRO

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SERVED:

Sunday, May 9 — 10am-3pm

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** VE | Shaved Fennel | Medjool dates | Humboldt Fog Cheese  
Rhubarb Vinaigrette 13 + *Grilled Chicken* 6 + *Salmon* 10 + *Steak* 14

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

WARM & HOT

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

EARTH & FIRE

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

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

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

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

**Breakfast Burger** | Australian Wagyu | Sharp Cheddar | Applewood Bacon | Smoked Ham | Hollandaise  
Home Fries 20

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

**Banana Leaf Wrapped Fish** | MP

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PREMIUM STEAK EXPERIENCE CREATED BY CHEF ANGELO SOSA  
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

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

**Strawberry & Brioche** | Yuzu & Olive Oil Cream 11

VE=Vegetarian | VG=Vegan | GF=Gluten Free

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

MD Brunch | 04.26.21