



SMALL BARN

MODERN BISTRO

CHARCUTERIE

Assorted Meats & Cheese | Cornichon & Olive | Rockenwagner Baguette 28

LIGHT & FRESH

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

Local Organic Greens VE | Shaved Fennel | Medjool Dates | Laura Chenel Goat Cheese
Pistachios | Champagne Vinaigrette 13

Ahi Tuna | Hawaiian Line Caught | Avocado | Pickled Sesame Cucumber | Ginger Vinaigrette 18

Kabocha Pumpkin Agnolotti VE | Brown Butter Crumble | Crispy Sage | Lemon Foam
Pickled Fresno Chilis | Pepitas 16

WARM & HOT

Roast Butternut Squash Soup GF | Toasted Pepitas | Smoked Paprika Oil | Lemon Crema 10

Organic Mushrooms *V *option available* | Duck Fat Dashi | Black Garlic | Yuzu 11

Oven Roasted Heirloom Carrots VE | Dukkah Spice | Tzatziki | JR Organics Carrots 12

Pan Seared Octopus | Heirloom Carrot Salad | Passion Fruit Vinaigrette | Cashews
Celery Root | Coral Tuille 19

EARTH & FIRE

Pan Roast Petaluma Chicken GF | Pistachio Basil Pesto | Arugula & Heirloom Tomato Salad 24

Faroe Island Salmon GF | Cedar Plank Roasted | Bacon Shallot Crust | Porcini & French Lentil Ragout
Frisee | Sweet Drop Peppers 28

Steak Frites | 9 oz Prime Flat Iron | Mint Chimichurri | Parmesan Fries 40

Whole Branzino Sea Bass | Turmeric & Fish Sauce | Lettuce & Organic Herbs | Spicy Cashew Sauce 68
Shared dish for 2 or more. Allow 30 minutes

Barn Burger | Angus Patty | House Short Rib Pastrami | Bone Marrow Truffle Butter | Brioche 24
V Vegan burger option available 20

PREMIUM STEAKS

American Certified Angus Beef

9 oz Prime NY Strip 48

16 oz Hand Cut Ribeye 68

Add Red Wine Reduction with Bone Marrow Truffle Butter + 5

32 oz Westholme Wagyu Tomahawk Steak

Red Wine reduction & Bone Marrow Truffle Butter 150

Shared dish for 2 or more | Allow 45 minutes

SWEET TOOTH

J.R. Organics Strawberry & Brioche | Yuzu Strawberry Cream | Olive Oil | Fresh Tarragon 11

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

Warm Chocolate Chip Cookies | 2 Chocolate Chip Cookies | House Almond Milk 9

Small Barn Irish Coffee | Kona Coffee | Jameson's Irish Whiskey | Madagascar Vanilla Whip 10

ON THE SIDE 6

Braised Black Kale Sorfrito V French Fries & Sea Salt V GF

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

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

Dinner 11.4.21