



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

Seared Octopus | Heirloom Carrot Salad | Cashews | Celery Root Dressing | Coral Tuile 19

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

EARTH & FIRE

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

Faroe Island Salmon GF | Curry Polenta | Frisee & Rainbow Radish | Serranos
Candied Almonds 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 55 *Shared dish for 2 | Allow 30 minutes*

9 oz Creekstone Farms Filet Mignon | Bone Marrow Butter | Grilled Broccolini | Gruyère Au
Gratin Potatoes 60

32 oz Wagyu Tomahawk Steak | Red Wine reduction & Bone Marrow Truffle Butter 150
Shared dish for 2 or more | Allow 45 minutes

SWEET TOOTH

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

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

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