



SMALL BARN

MODERN BISTRO

SERVED

Wednesday and Thursday 5pm-10pm

Friday & Saturday 4pm-11pm

Sunday 4pm-9pm

Share menu is available Friday-Sunday from 2pm-4pm

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 | Mostarda Vinaigrette 14

Ahi Tuna | Hawaiian Line Caught | Avocado | Pickled Sesame Cucumber | Ginger Vinaigrette 19

WARM & HOT

Potato Leek Soup VE | Kennebec Potatoes | Organic Shallots | Brioche Crouton 11

Organic Mushrooms *V *option available* | Duck Fat Dashi | Black Garlic | Yuzu 12

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

Pan Seared Octopus | Heirloom Carrot Salad | Passion Fruit Vinaigrette | Cashews
Sun Choke Puree | Coral Tuille 20

EARTH & FIRE

Pan Roast Petaluma Chicken GF | Pistachio Basil Pesto | Arugula & Heirloom Tomato Salad 27

Wild Isles Salmon GF | Curry Polenta | Winter Apple Slaw | Serrano | Micro Cilantro 30

Whole Sea Bass | Turmeric & Fish Sauce | Lettuce & Organic Herbs | Spicy Cashew Sauce 58
Shared dish for 2 | Allow 30 minutes

Steak Frites | 9 oz Prime Flat Iron | Mint Chimichurri | Manchego Fries 42

Barn Burger | Wagyu Patty | House Short Rib Pastrami | White Sharp Cheddar | Brioche 25

Vegan Barn Burger V | Roast Beechnut Mushroom Bloom | Chao Vegan Cheese | Heirloom Organic
Tomato | White Miso Aioli | Rockenwagner Vegan Brioche 20

PREMIUM STEAKS

American Certified Angus Beef

9 oz Prime NY Strip 49

16 oz Hand Cut Ribeye 69

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 | Miso Caramel | Whipped Pepper Cream | Peanut Butter Ice Cream 11

Vegan Brownie V | Banana Chutney | Vegan Caramel | Organic Micro Mint 12

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

French Fries & Sea Salt V GF 7 +Manchego Cheese 2

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

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

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