



SMALL BARN

MODERN BISTRO

EYE OPENERS

Mimosa | South Coast Sparkling | Fresh Squeezed Orange 11

Get Roasted Bloody Mary | Roasted Tomatoes | Roasted Garlic | Spices | Chipotle 12

SHARE

Brunch Bakery *V option available* | Daily Selection 12

LIGHT & FARM FRESH

Chilled Watermelon & Heirloom Tomato Soup *V* | Cucumber & Micro Basil | Olive oil | Serrano Chili 10

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

Local Organic Greens *VE* | Shaved Fennel | Medjool Dates | Laura Chenel Goat Cheese

Apricot Mustard Vinaigrette 14 + *Grilled Chicken* 6 + *Salmon* 10 + *Steak* 14

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

BRUNCH

Eggs Benedict | Rockenwagner Muffin | Smoked Ham | Arugula | Heirloom Tomato | Hollandaise 17

Avocado & Smoked Salmon Toast | Goat Cheese & Dill | Heirloom Tomatoes 17

Quiche *VE* | Organic Mushroom | Roast Purple Cauliflower | Local Greens | Gruyere Cheese 16

Cornmeal Waffle | Organic Blueberry Compote | Whipped Pepper Cream | Streusel Crumble 16

Eggs Your Way *GF* | Applewood Smoked Bacon | Country Potatoes | 7 Grain Toast 15

EARTH & FIRE

Pan Roasted Petaluma Chicken *GF* | Pistachio-Basil Pesto | Arugula & Tomato Salad 17

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

Breakfast Burger | Waygu Beef | White Cheddar | Applewood bacon | Hollandaise | French Fries 21

Vegan Barn Burger *V* | Local Beech Mushrooms | Chao Vegan Cheese | White Miso Aioli 18

SWEET TOOTH

Cordillera Chocolate Chip Cookies | House Almond Milk 9

Café Granero | Dark Roast Cold Brew | Añejo Tequila | Kahlua | Madagascar Vanilla Cream 12

VE = Vegetarian | *V* = Vegan | *GF* = Gluten Free

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

Brunch | 07.03.22