



®

SMALL BARN

MODERN BISTRO

## C H A R C U T E R I E

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

## L I G H T &amp; F R E S H

**Chilled Watermelon & Heirloom Tomato Soup** V | Cucumber & Micro Basil | Olive oil | Serrano Chili 10**Roasted Beet Salad** GF | Temecula Valley Honey | Greek Yogurt | Candied Almonds 12**Romaine & Spring Fruit** GF | Warm Bacon Vinaigrette | Point Reyes Blue Cheese | Farmers Market Fruit 14**Local Organic Greens** V | J.R. Organics Greens | Seasonal Farm Vegetable | Apricot Mustard Vinaigrette 13**Ahi Tuna** | Hawaiian Line Caught | Avocado | Pickled Sesame Cucumber | Ginger Vinaigrette 18

## W A R M &amp; H O T

**Organic Mushrooms** \*V *option available* | Duck Fat Dashi | Black Garlic | Yuzu 14**Grilled Asparagus** GF | Smoked Pork Loin | Chino Valley Fried Egg | Mustard Seed Vinaigrette 16**Pan Roasted Octopus** | Heirloom Carrot Salad | Cauliflower Puree | Passion Fruit Vinaigrette | Cashews 20

## E A R T H &amp; F I R E

**Organic Japanese Eggplant** V | Coconut Milk Broth | Broccolini | Pea Tendrils | Spicy Peanut 18**Roast Petaluma Chicken** GF | Pistachio Basil Pesto | Arugula & Heirloom Tomato Salad 27**Wild Isles Salmon** GF | Pea & Coconut Puree | Orange Citrus Relish 30**Fresh West Coast Halibut** | Aguachile | Spring Slaw | Organic Micro Cilantro 39**Barn Burger** | Wagyu Beef | House Pastrami | White Cheddar | Cold Cured Pickle | Brioche Bun 26  
*Vegan Organic Mushroom Bloom Burger \$20***Steak Frites** | GF 10 oz Prime Hand Cut New York | Mint Chimichurri | Manchego Fries 45**Bone in Creekstone Filet** | 14 oz | Bone Marrow Truffle Butter | Liquid Potato | Mushroom Demi 85**Whole Baja Seabass** | Turmeric & Fish Sauce | Organic Greens & Herbs | Spicy Cashew 68  
*Shared dish for 2 or more | Allow 30 minutes***Westholme Wagyu Tomahawk Steak** | 32 oz | Red Wine reduction & Bone Marrow Truffle Butter 150  
*Shared dish for 2 or more | Allow 45 minutes*

## S W E E T T O O T H

**Spring Lemon Tart** | Lemon | Brule Crust | Jr Organic Blueberry Compote 11**Chocolate Cake** | Miso Caramel | Whipped Pepper Cream | Peanut Butter Ice Cream 11**Warm Chocolate Chip Cookies** | 2 Chocolate Chip Cookies | House Almond Milk 10

## O N T H E S I D E 7

French Fries & Sea Salt GF      Grilled Asparagus V      Charred Broccolini V  
*+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 7.06.22