SMALL BARN

BRUNCH

$65 per person*

SHARE

For each table to share

Toasted Baguette VE | Butter | Jam

ENTREES

Please select two
3rd and 4th entrees can be added for $8 per person each

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

Avocado & Smoked Salmon Toast | Dill Chevre | Tomatoes Caper Relish

Shakshuka VE | Savory Tomato Sauce| Eggs | Feta | Cilantro

Grilled Steak | Prime Flat Iron

Herb Roasted Jidori Chicken | Bagnetto Verde | Chicory Salad | Charred Leek Vinaigrette | Breadcrumbs Parmesan Reggiano

Cinnamon Bread Pudding French Toast VE | Sweet Potato | Citrus Cream | Orange Marmalade

Scrambled Eggs VE | Fresh Chives

SIDES

Please select three
4th and 5th sides can be added for $5 per person each

Arugula Salad | Cherry Tomatoes | Red Onion | Red Wine Vinaigrette

Fruit & Yogurt VE | Granola | Local Honey

Crispy Fingerling Breakfast Potatoes

Thick-cut Applewood Bacon

Charred Broccolini V GF

SWEET TOOTH

Seasonal Fruit Cobbler VE | Brioche | Vanilla Ice Cream

***Does not include beverages, 22% service charge and sales tax**

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

SMALL BARN

DINNER PARTY MENU

$100 per person*

All items are served family-style so every guest can enjoy the full menu

STARTERS

Please select two

Charcuterie | Cured Meats | Assorted Cheese | Pickles & Olives | Candied Nuts

Farmers Market Arugula Salad VE GF | Granny Smith Apple | Aged Pecorino |Seasonal Vinaigrette

Romaine Salad | Bacon Vinaigrette | Blue Cheese | Nectarines

Hamachi Crudo | Galbi Vinaigrette | Plum | Cucumber | Apple | Serrano | Cilantro

Watermelon Salad | Thai Basil | Goat Cheese | Tajin

Ceviche GF |Shrimp | Cucumber |Red Onion |Serrano | Yucca Chips

Fried Panela Cheese | Bacon Jam | Citrus Slaw | Yucca Chips

ENTREES

Please select two
3rd and 4th entrees can be added for $12 per person each or the applicable supplement

Portofino Pasta with Tomato Sauce and Basil Pesto

Oven Roasted Jidori Chicken GF | Sunflower Seed Pesto

Pan Seared Salmon GF | Apple Relish

Braised Short Rib GF | Red Wine Demi-Glace

New York Strip Loin GF | Prime Hand Cut New York

Seared Scallops GF | Purple Cauliflower Puree - *$25 per person supplement*

Australian Wagyu Tomahawk | 32 oz | Red Wine Reduction & Bone Marrow Truffle Butter - *$35 per person supplement*

SIDES

Please select three

Crispy Yukon Potatoes with Fin Herbs VE GF

Charred Broccolini V GF

Roasted Carrots with Herb Butter VE GF

Roasted Squash and Chickpeas with Tahini Vinaigrette VE GF

DESSERT TRIO

Flourless Chocolate Torte VE | Berry Compote | Vanilla Bean Whipped Cream

Seasonal Fruit Cobbler VE | Brioche | Vanilla Ice Cream

Cordillera Chocolate Chip Cookies VE

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09.09.26