

STARTERS & SHARE PLATES

WARMED HUMMUS MEZZE 18
roasted fennel & sumac, mint & garlic pesto (vegan, contains sesame, gluten)

GARDEN CRUDITÉ 16
whipped ricotta, grilled baby peppers, snap peas, purple radishes, heirloom cherry tomatoes, watercress, pumpernickel dust (vegetarian, contains milk, gluten, sesame)

GRAINS & GREENS

SEARED TUNA NIÇOISE 16
chicory & red watercress, niçoise olives, fingerling potato chips, haricots verts, roasted red peppers, radishes, cherry tomatoes, white anchovies, jammy eggs, tarragon, citrus vinaigrette (contains fish, egg)

BARNES CHOPPED SALAD 16
little gem lettuce, radicchio, cucumbers, chickpeas, avocado, radishes, roasted sweet potatoes, crumbled feta, pickled onions, grape tomatoes, preserved lemon vinaigrette (vegetarian, contains milk)

WARM FARRO & QUINOA BOWL 16
watercress, shaved vegetables, hemp seeds, green apples, cider vinaigrette (vegan, contains gluten)

SALAD ADD-ONS

Garlic Rosemary Marinated Grilled Chicken 8
Oregano Lemon Grilled Salmon 12
Crispy Tofu 8

SIDES

CRISPY TOFU 8
turmeric, grilled lemon (vegan, contains gluten, soy)

SAUTÉED HARICOTS VERTS 6
olive oil, oregano, sea salt (vegan)

ROASTED FINGERLING POTATOES 8
cherry tomatoes, greek olives, feta, herbs (vegetarian, contains milk)

The Garden Restaurant

AT THE
Barnes Foundation

Our menu is always prepared with an emphasis on locally & seasonally sourced ingredients.

SUMMER SPECIALS

inspired by

Matisse & Renoir:

New Encounters at The Barnes

CRISPY CORNICHONS 16
guindilla aioli (vegetarian, contains gluten)

TUNA & COULEURS 28
saffron fingerling potato, purple ninja radish, endive, baby pepper, black garlic (contains fish)

GRILLED PEACH TARTINE 15
fennel, pickled mustard seed, goat cheese, micro arugula (vegetarian, contains milk, gluten)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE WILL GET AN AUTOMATIC GRATUITY OF 20%.
\$2 PER PERSON SPLIT CHARGE FOR ANY SHARED PLATE.
LIMIT TO THREE FORMS OF PAYMENT PER GUEST CHECK/TABLE.

Menu by Executive Chef Michael O'Meara

SEASONAL SOUP

MELON GAZPACHO VERDE 9
EVOO emulsion, crispy quinoa & farro (vegan, contains gluten)

ENTRÉES

ROASTED FREE BIRD CHICKEN 24
smashed fingerling potatoes, chimichurri, sautéed haricots verts, rosemary pan jus, blistered vine-ripened cherry tomatoes, crispy shallots (contains gluten, milk)

GRILLED JAIL ISLAND SALMON 19
street corn, grilled baby peppers, cotija cheese, chipotle aioli (contains milk, fish)

GRILLED ZUCCHINI STEAK 19
za'atar, red quinoa, spring vegetable "ratatouille" (vegan)

BUCCATINI ARRABBIATA 21
oven-dried tomato, calabrian chili, basil, reggiano cheese (vegetarian, contains milk, gluten)

HANDHELDS

served with choice of fries or house salad

SMOKED TURKEY BLT 18
aged gouda, bibb lettuce, tomato, bacon jam, multigrain loaf (contains milk, gluten)

AGED CHEDDAR BARNES BURGER 18
special ground chuck beef blend, applewood smoked bacon, special sauce, bibb lettuce, tomatoes, grilled red onions, brioche bun (contains milk, gluten)

DESSERTS

POT AU CRÈME 9
chocolate custard, lavender whipped cream (contains milk, gluten, egg)

THE LOST DESSERT 11
sponge cake, strawberry gelée, cognac custard (contains milk, gluten, egg)

SEASONAL GELATO 7
(contains milk, may contain nuts)