



BARNDIVA

~FIRST COURSES~

CAULIFLOWER SOUP, Caramelized Florettes, Caper, Raisin, Almond, Red Wine Reduction
14

YELLOWTAIL HAMACHI CRUDO, Sticky Jasmine Rice, Avocado, Citrus, Pickled Chili, Tamari Soy
18

RED, GOLDEN & CHIOGGIA BEET SALAD, Goat Cheese Croquette, Apple, Champagne Vinaigrette
10

Crispy PORK BELLY, Yukon Gold Potato Purée, Roasted Apple, Leek, Brussel
15

Butter Lettuce, BACON & BLUE CHEESE, Creamy Cabernet Vinaigrette, Garlic Croutons
11

KALE CAESAR, Haricot Vert Fritto Misto, Pecorino & Meyer Lemon Dressing, Quail Egg
12

~MAIN COURSES~

Crispy DUCK LEG CONFIT, Gnocchi ala Romana, Caramelized Endive, Barndiva Farms Apple Conserva
28

Herb Basted Local PETRALE SOLE, Lobster Risotto, Pickled Fennel, Crème Fraîche Nage
33

pan Seared FILET MIGNON, “Loaded” Baked Potato, Caramelized Onion, Bacon, Buttered Green Beans
42

Crispy Free Range ROAST CHICKEN, Hobbs Bacon, Roasted Mushrooms Ragout, Egg Yolk Ravioli
27

COD “SALTIMBOCCA”, Prosciutto Wrapped Cod, Sage, Yukon Gold Potato Rösti, Pickled Cabbage
29

from The VEGETABLE GARDENS, Cauliflower, Caramelized Onion & Ricotta Tart, Green Beans, Fennel
Brussels Sprouts
25

~TO SHARE~

GOAT CHEESE Croquettes, Wildflower Honey, Lavender
10

BD FRITES, Fresh Cut Kennebec Potatoes, Spicy Ketchup

Special Thanks to Barndiva Farms, Angerer Farms, Big Dream Ranch, The Patch, Preston Vineyard, Berr Farms, Front Porch Farms, Kinsella Vineyard, Serendipity Farms & Russian River Farms For Providing Inspiration For Our Menus

Consuming raw or undercooked meat, seafood, shellfish, and eggs may increase the risk of food born related illnesses