



BARNDIVA

January 2010

Sunday Brunch

Sustainably Sourced from the following Purveyors

Quivira Farm ~ Straub Family Farms ~ Mix Garden ~ Early Bird Farms ~ Zoe's

Eggs Benny

Prosciutto, Baby Spinach,
Endive and Orange Salad
Hollandaise
\$16

Huckleberry French Toast

House Made Apple Brandy Whipped Cream
\$13

French Onion Soup

Gratin of Gruyère, &
Rustic Croutons
\$10

Quiche

Caramelized onions, bacon,
Brie cheese in a flakey crust
Shaved Apple Salad
\$16

Steak 'n Eggs

Grilled Flank Steak
Fried Egg, Watercress
Yukon Gold Potatoes
\$18

Crispy Sonoma Duck Hash

Poached Eggs, Sauce Béarnaise
Caramelised Brussels Sprouts
Roasted Yukon Gold Potatoes
\$18

Chopped Salad

Romaine Lettuce, Roasted Chicken, Bacon,
Avocado, Blue Cheese,
Creamy Cabernet Vinaigrette
\$14

Butter Lettuce Salad

Champagne Vinaigrette
Topped with Fine Herbs,
Grapefruit
\$8

Fresh Fall Fruit

\$8
*With Homemade Granola or
Bellwether Farms Yogurt \$9*

Endive Salad

Heirloom Beets,
Mandarin Orange, Candied Walnut,
Warm Chèvre
\$10

Painted Hills Natural

Beef Sliders

Smoked Bacon, Cherry Ketchup, Cheddar
Crispy Frites
\$14

Piccolo Fritto

Butternut Squash, Cauliflower, Apple,
Curry Salt, Aioli
\$10

Goat Cheese Croquettes

House-made Tomato Jam,
Local Honey
\$9

California Reuben Omelet

Straub Farm Organic Eggs w/
Old World Pastrami,
Pickled Red Cabbage & Melted Swiss
Served with, 1000 Island Dressing on Toasted Rye
\$12

BD Frites

House Fried Russet Potatoes
\$7

Ryan Fancher, Chef

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barndiva.com