BARNDIVA

Winter 2011

Sunday Brunch

Sustainably Sourced from the following Purveyors

Quivira Farm ~ Mix Garden ~ Early Bird's Place ~ Zoe's ~ Liberty Duck
Bellwether Farms ~ Sonoma Organics

Eggs Benny
Crisp Prosciutto, Baby Spinach,
Toasted English Muffin Bread,
Hollandaise
18

Quiche
Artichoke,
Feta, Baby Spinach,
Endive Salad
16

American Kobe Burger
Brioche, BD Pickles, Heirloom Tomato,
Spicy Ketchup, Frites
18
(add a fried egg, $2)

Iceberg Lettuce
Crisp Bacon, Avocado, Blue Cheese,
Warm Crouton ,Shaved Radish, Apple
Creamy Cabernet Vinaigrette
10
with Roasted Chicken 16

Cauliflower Velouté
Caramelized Florets,
Almond, Caper
Golden Raisin
Port Wine
11

BD Frites
Crispy Hand Cut Kennebec Potatoes,
Spicy Ketchup
8

Sonoma Duck Hash
Crispy Duck Leg Confit,
Poached Eggs,Sauce Béarnaise,
Yukon Gold Potatoes
20

Flat Iron Steak 'n Eggs
Filet of Beef (5oz)
Sunny Side Up Eggs, Watercress,
Yukon Gold Potatoes
22

Seasonal Fruits
10
With Homemade Granola ($2) or
Bellwether Farms Yogurt ($2)

Frisee Lardon
Warm Garlic Crouton,
Bacon, Pecorino,
Fried Egg
13

Beet & Apple
Endive, Avocado,
Watercress, Walnut,
Warm Chevre
12

Goat Cheese Croquettes
House-made Tomato Jam,
Local Honey
10

Ryan Fancher, Chef

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