



## BARN DIVA BRUNCH

*Winter*

**EGG & BELLY**, Crisp Prosciutto, Chalk Hill Swiss Chard, Toasted English Muffin Bread, Hollandaise 16

Crispy Sonoma **DUCK** Leg Confit, Yukon Gold Potatoes, Poached Egg, Hollandaise 17

Dungeness **CRAB** Omelet, Free Range Hen Eggs, Pecorino, Roasted Potatoes, Caviar 20

Crispy **PORK BELLY**, Poached Egg, Yukon Gold Potatoes, Sauce Béarnaise 18

**STEAK & EGGS**, Herb Roasted Filet Mignon, Yukon Gold Potatoes, Fried Eggs, Sauce Béarnaise 30

**QUICHE**: Roasted Hen of the Woods Mushrooms, Goat Cheese, Heirloom Beet Salad 18

Caramelized **SCALLOPS**, Kennebec Potato "Tot", Fried Egg, Béarnaise 22

American Kobe **BURGER**, Brioche, Aged Cheddar, Tomato Marmalade, Aioli, Traditional Garniture 16  
*with a fried egg* 18

Heirloom **BEET** Salad, Apple, Endive, Avocado, Watercress, Walnut, Warm Chèvre 13

Hearts of **ROMAINE**, Bacon, Avocado, Blue Cheese, Apple, Creamy Cabernet Vinaigrette 12  
*with roasted chicken* 16

**CAULIFLOWER SOUP**, Caramelized Cauliflower Florets, Raisin, Capers, Almond 15

**BD FRITES**, Spicy Ketchup 10

Goat Cheese **CROQUETTES**, House-made Tomato Jam, Lavender Honey 10

*Chef Ryan Fancher*

*20% gratuity will be added to parties of 6 or more*