



BARNDIVA

We locally source our food from sustainable ranchers, fishmongers and farmers

Begin Here

Spring Asparagus Soup
Crispy Garlic Chips, Sorrel
Crème Fraîche, DaVero
Meyer Lemon Oil
10

Butter Lettuce
Ruby Red Grapefruit,
Sliced Kumquat, Radish,
Champagne Vinaigrette
9

**Goat Cheese
Croquettes**
House-made Tomato
Jam, Lavender Honey
9

Endive Salad
Heirloom Beets,
Mandarin Orange,
Candied Walnut,
Warm Chèvre
11

Asparagus Tempura
Lemon and Tarragon Aioli
10

“The Artisan”
Hand-Made Cheeses,
Charcuterie,
House Marmalade,
Seasonal Accompaniments
26

Iceberg Lettuce
Bacon, Avocado,
Warm Croutons,
Pt. Reyes Blue Cheese,
Creamy Cabernet
Vinaigrette
12

Continue

**Rosemary Roasted
Leg of Lamb**
Baby Artichokes,
Stone Ground Polenta,
Picholine Olive Relish
27

Off the Hook
Chef's Daily Selection
of Wild Fish From Our
Local Waters
A.Q.

Filet au Poivre
Fingerling Potatoes,
Baby Carrots,
Garlic Confit,
Sauce Bèrnaise,
28

Chicken & Dumplings
Fricassee of Young
Chicken, Fromage Blanc
Gnocchi, Crème de
Morel, English Peas
25

Three Little Pigs
Pork Tenderloin,
Tarragon Risotto,
Spring Fava Tempura,
Prosciutto Vinaigrette
26

Hand Rolled Agnolotti
Roasted Asparagus,
Arugula Pesto,
Shaved Pecorino,
20 Year Aged Balsamic
23

Sides

Heirloom Beets
6

Peas & Carrots
7

BD Frites
7

Roasted Asparagus
10

*Chef Ryan Fancher
Chef is Happy to Prepare Vegan or Vegetarian Entrees Upon Request*