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BARN DIVA LUNCH
Spring

ASPARAGUS Soup, Sorrel Crème Fraîche, Crispy Garlic Chips 12

BUTTER LETTUCE Salad, Kumquat, Pixie Mandarin, Shaved Carrot, Champagne Vinaigrette 10

Crispy **HALIBUT** Tempura, Saffron Aioli, Mashed Sweet Peas, Pickled Red Cabbage 16

Seared **CALLOPS**, Stinging Nettle Agnolotti, Fiddlehead Ferns, Asparagus, Fennel Pollen, Crème Fraîche 22

Crispy **DUCK** Leg Confit, Frisée, Warm Garlic Crouton, Bacon, Pecorino, Fried Egg, Chive 18

VOL-AU-VENT: Fresh Baked Puff Pastry, Jardinière of Spring Vegetables, Sautéed Baby Spinach, Soubise 15

Baby Hearts of **ROMAINE**, Bacon, Avocado, Blue Cheese, Apple, Creamy Cabernet Vinaigrette, Crouton 12
with Roasted Chicken 16

QUICHE: Flaky Crust, Peas, Bacon, Goat Cheese, Avocado, Heirloom Beet Salad 18

The **CUBAN SANDWICH**, Ham, Melted Swiss, Pickle and Pepperoncini Relish, Avocado, Aioli, Frites 16

Heirloom **BEET**, Apple, Endive, Avocado, Walnut, Warm Chèvre, Champagne Vinaigrette 13

Filet Mignon **BURGER**, Brioche, Aged Cheddar, Tomato Marmalade, Aioli, Traditional Garniture 18

BD FRITES, Spicy Ketchup 10

ASPARAGUS Tempura, Meyer Lemon and Tarragon Aioli 12

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

Chef Ryan Fancher

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