



FAMILY BARN

STARTERS

FRIED BRUSSELS SPROUTS (V)
black sea salt, parmesan, meyer lemon

ARTISAN CHEESE STICKS (V)
sunflower romesco, Highway 1 fontina, cilantro

BARNYARD CHICKEN WINGS
citrus tamari glaze, scallion, furikake, carrots, celery, kimchi ranch

CHORIZO NACHOS
cotija cream, cilantro, pickled jalapeño, black beans, guacamole

BUFFALO CAULIFLOWER (V)
Frank's Red Hot, celery, carrots, ranch

NEW ENGLAND CLAM CHOWDER
toasted baguette, bacon, herbs

SALADS

ARTISAN GREEN SALAD (GF)(V)
local kiwi, pickled red onion, goat cheese, champagne vinaigrette

BARN CAESAR SALAD
chopped romaine, shaved manchego, toasted focaccia croutons, house made caesar dressing

BABY ICEBERG WEDGE
cherry tomato, crispy onions, chives, bacon, Point Reyes blue cheese dressing

SOUTHWEST STEAK SALAD*
romaine, poblano crema, pico de gallo, guacamole, black beans, chili-lime vinaigrette, crispy flour tortilla bowl

THE ACE (GF)(V)
baby arugula, goat cheese, roasted beets, winter citrus, olive oil, balsamic reduction

add to any salad: organic chicken • grilled shrimp* • steelhead trout*

DINNER PLATES

MARY'S CHICKEN ENCHILADAS
organic chicken breast, hatch green chiles, avocado, sonoma dry jack cheese, corn tortillas, cilantro crema, spanish rice

STEAK FRITES*
8oz. grilled hanger steak, caramelized onions, hand cut fries, demi-glace

CALI BOWL (V)
basmati rice, edamame, cherry tomato, watermelon radish, avocado, daikon radish sprouts, yuzu vinaigrette

MARY'S CHICKEN POT PIE
root vegetables, parmesan velouté, puff pastry

SEARED SCALLOPS* (GF)
pepita pesto, roasted tomato, fennel, green apple

STEELHEAD TROUT* (GF)
black rice, lemon garlic broccolini, crispy mushrooms, citrus tamari glaze

TAGLIATELLE & MEATBALLS*
pork meatballs, house marinara, parmesan cheese, garlic bread

PONDEROSA BURGER*
C.A.B., white cheddar, bacon, lettuce, crispy onions, gochujang BBQ sauce, brioche bun served with side salad or fries

SIDES

HAND CUT FRIES (V)
kennebec potatoes, sea salt

GLAZED CARROTS (GF)(V)
ginger, honey

MIXED GREENS (GF)(V)
champagne vinaigrette

BROCCOLINI (GF)(V)
grilled, lemon, chili flakes

SWEET POTATO FRIES (V)
chipotle ranch

PIZZA

LIL' SHREDDER (V)
roasted garlic cream, potato, goat cheese, red onion, arugula, parmesan

gluten free crust available upon request

BLUE BIRD
grilled chicken, jalapeño, red onion, cilantro, mozzarella, gochujang BBQ

THE YETI
fennel sausage, peppers, olives, mushrooms, mozzarella, marinara

THE INCREDIBLE HULK (V)
sunflower pesto, sweet potato, pickled peppers, roasted garlic, baby kale, manchego

GF-GLUTEN FREE V-VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Executive Chef :: Conor Ball Chef de Cuisine :: John Menges Dining Manager :: Luci Usca