

# WINE GARDEN

## LUNCH MENU

**Soup 6/8**  
Daily creation

**Oysters MP**  
Lemon, fresh horseradish, house mignonette

**Sticky Pickled Duck Wings 13**  
Honey + szechuan vinaigrette, sugared chilis,  
toasted sesame, radish scallion salad

**Barn Burger 17**  
Six ounce ground chuck, bibb lettuce, tomato, blue or aged  
cheddar cheese, red onion jam, dill mustard shallot sauce,  
brioche bun, hand cut frites  
*All burgers are made in house using fresh beef + may contain traces of pink*

**Lamb Stew 16**  
Tomato braised lamb, toum, onion, turnips, iceberg  
lettuce, tomato, pita

**Karagne 16**  
Japanese fried chicken, kimchi braised greens, smashed  
cucumber salad

**Khao Soi 16**  
Israeli couscous, winter vegetable, curry, coconut,  
lemongrass, ginger

**Cheese Board 22**  
Five cheeses, fresh fruit, baguette

**Charcuterie Plate 25**  
Three cheeses, selection of cured meats, fresh fruit, baguette

*Desserts are made in house. Ask your server for the selection.  
Please inform us of any allergies or sensitivities.*

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa