

Lunch Menu

Soup

Today's Soup ask your server
Shrimp and Quinoa Gumbo 6./8.

Japanese Hot Avocado Soup. 6./8.

Small Plates

Avocado Egg Rolls with sweet chili dipping sauce 12.

Fish Tacos cod fillet with cabbage salad, pico de gallo, and avocado on flour tortillas 13.

Shrimp-Burger Sliders sliced tomatoes, mixed greens and avocado aioli on fresh brioche rolls 15.

Buffalo Baked Cauliflower with a ranch dipping sauce 11.

5-Layer Crab Dip lump crabmeat, avocado purée, black beans, pico de gallo, and roasted corn served with corn tortilla chips 16.

Hummus Crudités with seasoned pita triangles, assorted vegetables and today's hummus 16.

Sesame Crusted Grilled Ahi Tuna* pan seared rare with asian slaw and wasabi aioli 15.

Margarita Grilled Pizza personal 12" with marinara sauce, fresh mozzarella and basil, drizzled with olive oil 12.

Copperbarn Old Farmhouse Grilled Pizza personal 12" with fresh tomato, rosemary, artichoke hearts, garlic, onions, olive oil, and mozzarella 14.

Pulled Pork Sliders slow roasted pork roast with sweet and spicy BBQ sauce topped with housemade slaw on fresh brioche rolls 14.

Pulled Chicken Enchiladas pulled chicken, chipotle, black beans, corn, cheddar cheese and salsa roja 16.

Veggie Quesadilla fresh vegetables, pico de gallo, and cheddar cheese; served with sour cream *14.* with chicken add *5.*

Wings choice of sauce & dressing served with celery & carrot sticks

Order in Multiples of 6 or $12 \sim 1.50$ each (Pre-Order Trays of 50 or $100 \sim 1.25$ each)

sauce: buffalo, spicy buffalo, bbq, sweet chili, tai chili, chimichurri, mango habanero dressing: blue cheese, ranch

Salads

Santa Fe Chopped Salad quinoa and kale topped with roasted peppers, corn, avocado, black beans, pico de gallo and salsa verde 15. add: grilled shrimp 2. ea grilled chicken 8. salmon 14. steak 16.

Chicken Cobb Salad*
mixed greens with pulled chicken breast,
gorgonzola cheese, avocado, bacon,
hard boiled eggs, tomatoes, and red onion
with homemade dijon vinaigrette 18.

Create Your Own Chopped Salad ask your server *starting at 12.*

Eggs, etc.

served with roasted potatoes

side of applewood smoked bacon or turkey bacon available

Copperbarn Omelette* egg whites, quinoa, spinach, roasted peppers, tomatoes, calamata olives, feta cheese, topped with tzatziki served with choice of toast 15.

California Omelette* avocado, green onions, mushroom, tomato, and fresh mozzarella served with choice of toast 15.

> Today's Quiche inspired by the chef and fresh baked daily 11.

Avocado Toast* hummus, avocado, tomatoes, bacon, hard boiled or fried egg on artisan bread 12.

Breakfast Burrito* tortilla stuffed with scrambled eggs, bacon, avocado, black beans, pico de gallo, and cheddar cheese 12.

Western Omelette* smoked ham, cheddar, onion and bell peppers with choice of toast 12.

Combos

Salad & Soup choice of mixed green or caesar salad and cup of today's soup 12.

Sandwich & Soup 1/2 sandwich and a cup of today's soup choice of: roasted turkey & cheese, BLT, mediterranean tuna, smoked ham & cheese 14. grilled chicken add 4.

Sandwich & Salad 1/2 sandwich and a mixed green or caesar salad choice of: roasted turkey & cheese, BLT, mediterranean tuna, smoked ham & cheese 14. grilled chicken add 4.

> Quiche & Soup today's quiche and a cup of today's soup 14.

Quiche & Salad today's quiche and choice of mixed green or caesar salad 13.

Sandwiches

choice of quinoa tabouli, garden chickpea salad, or french fries sweet potato fries 2. mixed green 1.25 or caesar salad 1.50

Smoked Cured Salmon on toasted bagel, red onion, capers, lettuce, tomato, and cream cheese 17.

Mediterranean Tuna Wrap tuna salad, roasted peppers, calamata olives, and spinach on a flour tortilla 16.

Pesto Chicken Wrap chargrilled chicken, pesto sauce, parmesan, roasted peppers, and spinach on a flour tortilla 17.

California Club*

turkey breast, eggs, avocado, tomatoes, mixed green and cilantro-lime yogurt on triple stack multigrain bread 16.

Italian Eggplant Baquette panko breaded fried eggplant, broccoli rabe, roasted peppers, pesto aioli, and fresh mozzarella 16.

Steak and White Cheddar Ciabatta* marinated Flat Iron with sautéed red onions, tomato, spinach and horseradish aioli on ciabatta bread 19.

Smoked Ham and Brie Panini sliced green apples and honey mustard on ciabatta bread 16.

Copperbarn Burger 8oz* Angus short rib and brisket beef with bacon. sautéed onion, mushroom and white cheddar on a fresh brioche roll 17.-

Surf and Turf Burger* 4oz shrimp patty, 4oz Angus short rib and brisket beef patty. with mushroom, avocado and spinach on a fresh brioche roll 19.

Barn BLT

applewood smoked bacon, baby spinach, grilled tomato, avocado, red onion, and basil mayo 15.

Gluten Free, Vegetarian, Vegan, & Dairy Free Options Available

please advise the manager if you have a severe allergy as cross contamination can occur with food cooked in fryer, toaster, or other food contact surfaces; for example

Our food is prepared to order to insure freshness; Please allow adequate time. For parties of eight or more a twenty percent gratuity will be added to your check *Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness