



SMALLER PLATES

Barlo "Deviled" Eggs 3

beet pickled eggs | chives | horseradish

Fried Barajas Farm Green Tomatoes 9

tomato confit | frisee | whipped merlot

Smoked Fish "Tacos" 9

citrus | cumin | radish | cilantro

Pork Belly Buns 10

Steamed bun | chai "bbq" | crisp onion

Shrimp & Grits 14

Anson Mills grits | bacon lardon | brown butter jus

Roasted Oyster Mushrooms 6

peas | carrot cumin puree | local micro onions

Calamari 11

garlic | peppadew | remoulade

LARGER PLATES

Barlo Burger 13

Drake Family Farm herbed chevre | tomato marmalade |
bacon caramel | arugula

Chicken Burger 13

mint "chimmichurri" | Redwood Hill Farm feta | arugula

Garlic Glazed Flat Iron Steak 16

Drake Chevre potato croquette | herb gremolata | mache

Market Fish 18

Chef's seasonal accompaniment

Fried Rocky Free Range Chicken 13

peas | carrot cumin puree | local micro onions

GREENS & THINGS

Micro Wedge 7

Smoked apples | bacon lardons | Redwood Hill Farm Goat
Cheddar | buttermilk dressing

Oxnard Farm Purple Kale Salad 6

Point Reyes blue cheese | cucumber | tomato | herb vinaigrette

House Pickled Salad 7

beets | egg | mache | Redwood Hill Farm feta

Brussels Sprouts 6

bacon | dried cherries | tarragon

see other side for more



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ABOUT BARLO

*At Barlo, we strive to provide our guests with first-rate food and beverage by sourcing our ingredients from the highest quality local and artisan producers. To the greatest extent possible, we source from local producers that we feel embody the values and principals that mirror our own: **locally produced, artisan quality, organic, sustainable, humane animal treatment, and minimal processing.***

BAR SNACKS

Bacon Caramel Corn 5
cashews | caramel | bacon

Truffle Frites 5
parmesan | chives | white truffle oil

Anchovy Puffs 3
anchovies | puff pastry | garlic aioli

CHEESE & CHARCUTERIE PLATE 15

Served with an assortment of in house preserves, conserves and artisan breads

CHEESE

Point Reyes Blue – *Point Reyes, Ca*

Drake Family Farms Chevre – *Ontario, Ca*

Redwood Hill Farms Goat Cheddar – *Sebastopol, Ca*

MEATS

Boccalone Mortadella – *Oakland, Ca*

La Quercia Rossa Heirloom Prosciutto – *Norwalk, Ia*

S. Columbus Secchi Artisan Salame – *San Francisco, Ca*

PRODUCER OF THE MONTH

Drake Family Farms - Located 50 miles east, in Ontario, Ca, Drake Family Farms produces high quality goat's milk cheese. All the goats have names and are registered with the American Dairy Goat Association, and receive the very highest standard of care. Drake Family Farms cheeses are both "farmstead" and "artisan". "Farmstead" means made on the farm with milk exclusively from the farm's own animals. According to the American Cheese Society, the word "artisan or artisanal" implies that a cheese is produced primarily by hand, in small batches, with particular attention

paid to the tradition of the cheese maker's art, and thus using as little mechanization as possible in the production of the cheese.



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