



# BARBARA JEAN

LOS ANGELES



## dinner

Wednesday, July 5, 2017

### to start

DEILED CRAB \$20  
sourdough | avocado  
black truffle caviar

CHICKEN LIVER BUTTER \$14  
sourdough | smoked apple sauce

BUTTERMILK BISCUITS \$8  
honey | butter | sea salt

HUSHPUPIES \$12  
truffle honey

GRILLED LITTLE GEMS SALAD \$14  
try colored beets | goat cheese snow  
citrus (GF)

### sides

FRIED OKRA \$10  
violet mustard (GF)

ROAST BABY POTATOES \$10  
minted lime yogurt (GF)

BRAISED BLACK EYED PEAS \$7  
pea greens | market vegetables (GF)

BARBARA JEAN'S BRAISED GREENS \$8  
collards | Nueske's bacon | black kale (GF)

CARAMELIZED BRUSSELS SPROUTS \$12  
apple chutney | champagne vinaigrette  
(GF&V)



OUR DAILY MENU CHANGES IN THE MOMENT AND  
WITH THE AVAILABILITY OF LOCALLY FARMED, WILD  
& FORAGED INGREDIENTS.

PREPARED BY CHEF JASON FULLILOVE  
AND THE BARBARA JEAN L.A. TEAM

### from the sea

CALIFORNIA BROOK TROUT \$26  
black eyed peas | romesco | tapenade

ORA KING SALMON \$24  
black tomato puree | summer squash  
succotash

LOBSTER MAC N' CHEESE \$22  
pacific lobster | plantain powder

### from the farm

MARY'S FREE RANGE CHICKEN \$27  
braised greens | root veg | pistou (GF)

GRANDMA JEAN'S SAMPLER \$20  
bbq ribs | greens | black eyed peas  
mac n' cheese

BBQ PORK AGNOLOTTI \$24  
corn nage | baby corn | artichokes

### sweets \$12

BUTTERMILK TART  
creme | blueberry caramel | ganache

CHOCOLATE BUTTERMILK CAKE  
butterscotch budino | salted caramel

PEACH CRUMBLE  
dulce de leche | coconut sorbet



INSTAGRAM/TWITTER:  
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