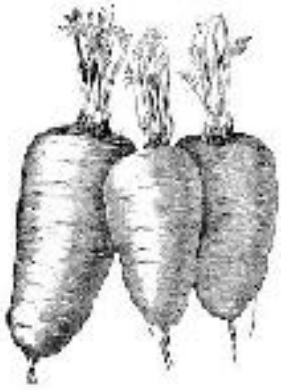


BARBARA JEAN

LOS ANGELES



brunch



to start

CURRY FRIED CHICKEN \$14
(OR CAULIFLOWER)
thai red chili aioli | house made pickles

HEIRLOOM TOMATO & FIG \$15
local heirloom tomatoes | mascarpone
fig vincotto | tarragon (GF)

DEVILED EGGS \$12
deviled eggs | yuzu kosho | (GF)

sides

BACON \$5
thick cut | all natural (GF)

HUSHPUPPIES \$12
truffle honey

ROAST MARBLE POTATOES \$5
garlic | parsley (GF & V)

FRIED OKRA \$10
violet mustard (GF)

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

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

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

BUTTERMILK BISCUITS \$8
honey | butter | sea salt

drinks \$8

BLOODY MARY SOJU
PROSECCO MIMOSA
BEER



brunch so hard

OMELET OF THE DAY \$20
smoked salmon | tomato | cheddar
comes w/ side of bacon & potato (GF)

BUTTERMILK WAFFLE \$14
whipped butter | fresh berries | syrup

BACON EGG CHEESE BURGER \$18
sunny side egg | brioche | bbq aioli

**ORGANIC WHEAT BLUEBERRY
PANCAKES \$14**
maple syrup | grass fed butter

HERITAGE PORK BELLY \$18
yam latke | poached eggs
roast apple sauce | maple mustard (GF)

FISH & GRITS \$17
salmon | cherry tomato | romesco

GRANDMA JEAN'S SAMPLER \$27
bbq brisket | black eyed peas
braised greens | mac n' cheese

2 PIECE FRIED CHICKEN \$25
greens | mac n' cheese | biscuit

***(V) vegan**
***(GF) gluten free**



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

PREPARED BY CHEF JASON FULLILOVE

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