

ESTD 1872



BRUNCH
11AM-3PM

TO DRINK

FARMSTEAD BLOODY MARY 20
vodka, house smoked bacon, house pickled garden vegetables, seasoned salt rim
-substitute house infused spicy tequila 20

BELLINI 17
giffard peach, peach puree, sparkling wine

CLASSIC MIMOSA 16
sparkling wine with choice of orange, pineapple, grapefruit, or cranberry juice

FRESH JUICE (8oz) 8
choose from simple green juice or carrot-ginger blend

BRUNCH

WARM CINNAMON ROLL 12

DEVILED EGGS pimento cheese, crispy ham 13

OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* MKT

BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 25

SEASONAL HASH garden vegetables, crispy potatoes, hollandaise, chimichurri AQ

GRILLED IDAHO TROUT mushrooms, fennel, almonds, sunny side-up egg, trout roe hollandaise 38

FOR THE TABLE

MINI HAM SANDWICHES pepper jelly 19

DI STEFANO BURRATA frog hollow apricots, savory granola, basil pistou, grilled baguette 19

SMOKED CHICKEN WINGS alabama white sauce 19

ARTISAN CHEESES baguette, seasonal fruit 28

FARMSTEAD CHARCUTERIE BOARD pickles 25

STARTERS

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

SALAD OF GARDEN LETTUCE apples, skyhill feta, green goddess, radish, sunflower seeds 17
add pulled chicken 9

SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon tahini dressing 17
add pulled chicken 9

GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, baguette* 21/38

GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 18

TODAYS SOUP 14

PLATES

DUNGENESS CRAB ROLL butter toasted brioche, french fries 42

PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, fingerling potatoes, lemon butter, carrot cardamom puree 35

BAY SHRIMP & DUNGENESS CRAB LOUIE petite iceberg, spring vegetables, pickled farm egg 44

CALIFORNIA ARBORIO RICE basil pistou, summer squash 28
add sunny side-up egg 5

GRASS-FED CHEESEBURGER white cheddar, potato bun, arugula, classic condiments, crispy potatoes 26
add sunny side-up egg 5, add avocado 4, add bacon 4

WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 47

"BRICK COOKED" CHICKEN summer squash, corn, spring onion, farro, salsa verde 32

HERITAGE ST LOUIS RIBS green apple coleslaw 49

SIDES & EXTRAS

CHEDDAR BISCUITS 12
honey butter

WOOD ROASTED BROCCOLINI 14
lemon, garlic, chili flake

FARMSTEAD BACON 14
applewood smoked

CREAMY ARBUCKLE GRITS 10
white cheddar, jalapeño

MAC AND CHEESE 18
white cheddar *add bacon 4*

**Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness.*

EXECUTIVE CHEF STEPHEN BARBER