

ESTD 1872



FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 19
DEVILED EGGS pimento cheese, crispy ham (3pc) 13
OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* MKT
BAY AREA ARTISAN CHEESES country bread, seasonal fruit 28
FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25
SMOKED CHICKEN WINGS alabama white sauce 19

STARTERS

- MEXICAN STYLE STREET CORN spicy mayo, skyhill feta, cilantro 14
CAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18
SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon tahini dressing 17
add pulled chicken or pulled pork 9
SALAD OF GARDEN LETTUCE stonefruit, skyhill feta, green goddess, radish, sunflower seeds 17
add pulled chicken or pulled pork 9
GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 18
GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, baguette* 21/38
GRASS-FED BEEF CHILI piquito beans, vella cheddar 16

TODAYS SOUP 14

CUT OF THE DAY

- STEAK FRITES AQ
wood grilled, french fries, creamy herb dijon or maitre d butter
LONG MEADOW RANCH HIGHLAND GRASS-FED california
FLANNERY HOLSTEIN california

PLATES

- DUNGENESS CRAB ROLL butter toasted brioche, french fries 42
GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38
BAY SHRIMP & DUNGENESS CRAB LOUIE petite iceberg, summer vegetables, pickled farm egg 44
CALIFORNIA ARBORIO RICE basil pistou, mushrooms, summer squash 28
add sunny side-up egg 5
PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, fingerling potatoes, lemon butter, carrot cardamom puree 35
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 succotash, salsa verde 32
12 HOUR PULLED PORK SANDWICH potato bun, creamy potato salad 26 **available for lunch only*
HERITAGE ST LOUIS RIBS green apple coleslaw 49 *freshly smoked - limited availability*

SIDES & EXTRAS

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| CHEDDAR BISCUITS 12
honey butter | MAC AND CHEESE 18
white cheddar <i>add bacon 4</i> | COLESLAW 7
cabbage, green apple |
| CREAMY ARBUCKLE GRITS 10
white cheddar, jalapeño | WOOD ROASTED BROCCOLINI 14
lemon, garlic, chili flake | CRISPY HERB FRIED POTATOES 8
spicy mayo |
| | POTATO SALAD 7
bacon, whole grain mustard | |

FROM OUR RANCH

Our estate-grown wine, olive oil, grass-fed highland beef and lamb, honey, and fresh eggs are featured on our menu year-round. This season, fresh from the farm ingredients include: stonefruits, swiss chard, radishes, kale, heirloom tomatoes and lettuces.

EXECUTIVE CHEF STEPHEN BARBER

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