

ESTD 1872



## FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 19
- DEVILED EGGS pimento cheese, crispy ham (3pc) 13
- WOOD OVEN ROASTED PADRON & SHISHITO PEPPERS goat cheese crema 19
- 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
- HEIRLOOM TOMATOES di stefano burrata, pistou 22
- CARAMELIZED 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 apples, 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 pinto 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
- CALIFORNIA ARBORIO RICE basil pistou, mushrooms, summer squash 28  
*add sunny side-up egg 5*
- PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, garden 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, fig & 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

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

## FROM OUR RANCH

Our estate-grown wine, olive oil, grass-fed highland beef and lamb, and honey are featured on our menu year-round. This season, fresh from the farm ingredients include stonefruits, heirloom melons, Armenian cucumbers, heirloom tomatoes, specialty peppers, summer squash, eggplant, basil, and more.

EXECUTIVE CHEF STEPHEN BARBER

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