

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 22

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

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

GRASS-FED STEAK & EGGS sunny side-up eggs, crispy potatoes, chimichurri AQ

FOR THE TABLE

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

MINI HAM SANDWICHES pepper jelly 22

SMOKED CHICKEN WINGS alabama white sauce 19

ARTISAN CHEESES baguette, seasonal fruit 28

FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25

WARM DI STEFANO BURRATA whole roasted garlic, estate olive oil, grilled bread 19

STARTERS

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

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

SALAD OF GARDEN LETTUCE apples, skyhill feta, green goddess, radish, sunflower seeds 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

CALIFORNIA ARBORIO RICE butternut squash, mushrooms, crispy brussels, pepitas 28
add sunny side-up egg 5

PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, peppers, 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 48

"BRICK COOKED" CHICKEN creamy farro, delicata squash, napa cabbage, & salsa verde 32

HERITAGE ST LOUIS RIBS green apple coleslaw 49

SIDES & EXTRAS

CHEDDAR BISCUITS 12
honey butter

CREAMY ARBUCKLE GRITS 10
white cheddar, jalapeño

POTATO SALAD 7
bacon, whole grain mustard

FARMSTEAD BACON 14
applewood smoked

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