

ESTD 1872



## FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly (3pc) 22  
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  
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 18  
*add pulled chicken 9 add pulled pork 9*  
SALAD OF GARDEN LETTUCE skyhill feta, green goddess, radish, sunflower seeds 18  
*add pulled chicken 9 add 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 pinquito beans, 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 butternut squash, mushrooms, crispy brussels, pepitas 28  
*add sunny side-up egg 5*  
PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, romanesco, potato, 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, turmips, napa cabbage, & 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 | POTATO SALAD 7<br>bacon, whole grain mustard           | CRISPY HERB FRIED POTATOES 8<br>spicy mayo |
|                                                     | CRISPY BRUSSELS SPROUTS 18<br>bacon, spicy mayo, grana |                                            |

## 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 fall/winter squash, leeks, kale, cabbage, persimmons, radishes, chicories and more.

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

**EXECUTIVE CHEF STEPHEN BARBER**

CASHLESS PAYMENT ONLY - VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER ACCEPTED