

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*

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*

LITTLE GEM SALAD apples, skyhill feta, green goddess, radish, sunflower seeds 18  
*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 PETRALE SOLE swiss chard, romanesco, 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, greens, apple mostarda 48

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

HERITAGE ST LOUIS RIBS green apple coleslaw 49

**SIDES & EXTRAS**

CHEDDAR BISCUITS 12  
honey butter

POTATO SALAD 7  
bacon, whole grain mustard

FARMSTEAD BACON 14  
applewood smoked

CREAMY ARBUCKLE GRITS 10  
white cheddar, jalapeño

WOOD ROASTED BROCCOLINI 14  
lemon, garlic, chili flake

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**