

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
- GARDEN CRUDITES creamy miso dip 24

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
- LITTLE GEM SALAD apples, 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 pinto 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
- WOOD OVEN ROASTED DUNGENESS CRAB chili-lime butter, french fries MKT
- PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, turnip, 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, broccoli, apple mostarda 48
- "BRICK COOKED" CHICKEN creamy farro, turnips, delicata squash, 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

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| CHEDDAR BISCUITS 12
honey butter | MAC AND CHEESE 18
white cheddar add bacon 4 | 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, 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