

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

**FOR THE TABLE**

WARM CINNAMON ROLL 12

MINI HAM SANDWICHES pepper jelly 22

DEVILED EGGS pimento cheese, crispy ham 13

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

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

SMOKED CHICKEN WINGS alabama white sauce 19

CHEDDAR BISCUITS honey butter 12

**STARTERS**

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

LITTLE GEM SALAD apples, skyhill feta, green goddess, radish, sunflower seeds 18  
*add pulled chicken 9*

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

GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, baguette\* 21/38

**PLATES**

DUNGENESS CRAB ROLL butter toasted brioche, french fries 42

BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 25

CALIFORNIA ARBORIO RICE delta asparagus, mushrooms, green garlic 28  
*add sunny side-up egg 5*

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*

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

SEASONAL HASH garden vegetables, crispy potatoes, hollandaise, chimichurri AQ

HERITAGE ST LOUIS RIBS green apple coleslaw 49

**SIDES & EXTRAS**

POTATO SALAD 7  
bacon, whole grain mustard

CREAMY ARBUCKLE GRITS 10  
white cheddar, jalapeño

FARMSTEAD BACON 14  
applewood smoked

WOOD ROASTED BROCCOLINI 14  
lemon, garlic, chili flake

MAC AND CHEESE 18  
white cheddar  
*add bacon 4*

**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



farmstead

LONG MEADOW RANCH  
NAPA VALLEY

PHILO

70 MILES to  
ANDERSON VALLEY



ANDERSON VALLEY ESTATE  
ANDERSON VALLEY TASTING ROOM

128

farmstead



• SAINT  
HELENA

29



MOUNTAIN  
ESTATE



RUTHERFORD  
ESTATE AND FARM



TOMALES STATION



54 MILES

• RUTHERFORD