

ESTD 1872



FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly (3pc) 22
DEVEILED 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
DI STEFANO BURRATA whole roasted garlic, estate olive oil, grilled bread 19

STARTERS

- WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19
CAMELIZED 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 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

- WEST COAST CRAB ROLL butter toasted brioche, french fries 42
GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38
CALIFORNIA ARBORIO RICE delta asparagus, mushrooms, green garlic 28
add sunny side-up egg 5
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 spring vegetables & 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
honey butter | MAC AND CHEESE 18
white cheddar <i>add bacon 4</i> | 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 radishes, celery root, pea shoots, swiss chard, kale 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**

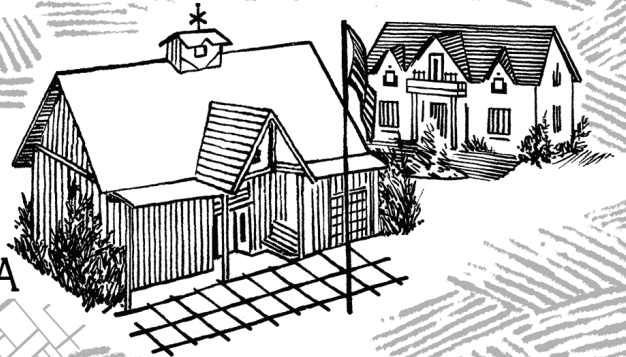
PHILO
70 MILES to
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM**

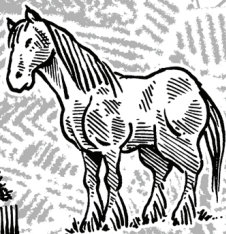
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farmstead



• **SAINT
HELENA**

29



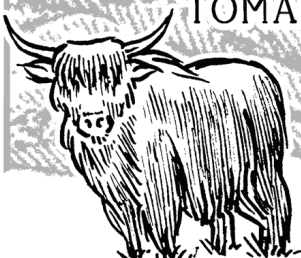
**MOUNTAIN
ESTATE**



**RUTHERFORD
ESTATE AND FARM**



TOMALES STATION



• **RUTHERFORD**

54 MILES