

FACE COVERINGS ARE REQUIRED WHEN NOT AT YOUR TABLE
TO DRINK

FARMSTEAD BLOODY MARY 16
 reyka vodka, house smoked bacon, house pickled garden vegetables, seasoned salt rim

BACON OLD FASHIONED 16
 bacon infused bourbon, burnt maple, housemade coffee-pecan bitters

CLASSIC MIMOSA 13
 sparkling wine with choice of orange, pineapple, grapefruit, or cranberry juice

FRESH JUICES (16oz) 15
 choose from simple green juice or carrot-ginger blend

FOR THE TABLE

MINI HAM SANDWICHES pepper jelly 15.5

DEVILED EGGS pimento cheese crispy ham (3pc) 11

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

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 18.5

WARM DI STEFANO BURRATA roasted garlic, estate olive oil, baguette 18.5

BAY AREA ARTISAN CHEESES baguette, seasonal fruit 20

SMOKED CHICKEN WINGS alabama white sauce 17.5

FARMSTEAD CHARCUTERIE BOARD pickles 23

STARTERS

GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 16.5

GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, grilled baguette* 19.5/36

SALAD OF GARDEN GREENS apple, sky hill feta, almonds, citrus dressing 15.5 *add pulled chicken or pork 7.5*

SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing 15.5 *add pulled chicken or pork 7.5*

GRILLED DELTA ASPARAGUS double 8 buffalo straciatella, volpi prosciutto, dukka 18

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 16

GRASS-FED BEEF CHILI pinquito beans, vella cheddar 14

TODAYS SOUP 13

PLATES

DUNGENESS CRAB ROLL butter toasted brioche, housemade potato chips 32

GRILLED IDAHO TROUT mushrooms, fennel, almonds, sunny side-up egg, herb hollandaise 34

PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, lentils, celery root puree, english peas, citrus butter 33

CALIFORNIA ARBORIO RICE spring peas, asparagus, mushrooms, green garlic, garlic bread crumbs 24.5 *add egg 4*

GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, arugula, classic condiments, crispy potatoes 21
add sunny side-up egg, avocado, bacon 4/ea

SMOKED GRASS-FED BEEF HASH spring onions, asparagus, mushrooms, potatoes, hollandaise 29

12HR PULLED PORK SANDWICH buttermilk bun, sunny side-up egg, creamy potato salad 22

WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 34.5

"BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 28

BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 18

HERITAGE ST LOUIS RIBS green apple coleslaw 34

SIDES & EXTRAS

CHEDDAR BISCUITS 9
 honey butter

CRISPY HERB FRIED POTATOES 7
 spicy mayo

CREAMY ARBUCKLE GRITS 7
 vella daisy cheddar

MAC AND CHEESE 13
 vella cheddar *add bacon 4*

COLESLAW 6
 cabbage, green apple

BRAISED CANNELLINI BEANS 7
 salsa verde

FARMSTEAD BACON 7
 applewood smoked

WOOD ROASTED BROCCOLINI 9
 lemon, garlic, chili flake

POTATO SALAD 6
 bacon, whole grain mustard

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

EXECUTIVE CHEF STEPHEN BARBER