

FACE COVERINGS ARE REQUIRED WHEN NOT AT YOUR TABLE
FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 15.5
 DEVEILED 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

- CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 16
 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
 GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, grilled baguette* 19.5/36
 GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 16.54
 GRASS-FED BEEF CHILI pinquito beans, vella cheddar 14
 TODAYS SOUP 13

PLATES

- CHILI ROASTED DUNGENESS CRAB chili-lime butter, lemon MP
 GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 29
 PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, lentils, celery root puree, english peas, citrus butter 33
 DUNGENESS CRAB ROLL butter toasted brioche, housemade potato chips 32
 CALIFORNIA ARBORIO RICE spring peas, delta asparagus, mushrooms, green garlic, garlic bread crumbs 24.5
add sunny side-up egg 4
 GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, arugula, classic condiments, crispy potatoes 21
add sunny side-up egg, avocado, bacon 4/ea
 WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 34.5
 "BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 28
 GRASS-FED STEAK FRITES herbs, creamy dijon AQ

FROM THE SMOKER

12 HOUR PULLED PORK SANDWICH 19
 buttermilk bun, creamy potato salad
add sunny side-up egg 4

HERITAGE ST LOUIS RIBS 34
 green apple coleslaw
always freshly smoked - limited availability

SIDES & EXTRAS

CHEDDAR BISCUITS 9
 honey butter

CRISPY HERB FRIED POTATOES 7
 spicy mayo

POTATO SALAD 6
 bacon, whole grain mustard

MAC AND CHEESE 13.5
 vella cheddar *add bacon 4*

COLESLAW 6
 cabbage, green apple

WOOD ROASTED BROCCOLINI 9
 lemon, garlic, chili flake

BRAISED CANNELLINI BEANS 7
 salsa verde

CREAMY ARBUCKLE GRITS 7
 vella daisy cheddar

FROM OUR RANCH

Our estate-grown wine, olive oil, grass-fed highland beef and lamb, honey, and fresh eggs are featured on our menu year-round. This season, fresh from the farm ingredients include: winter squash, broccolini, pumpkins, fall chicories, kale, lettuces, potatoes, and fennel.

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