

ESTD 1872



DINNER

FACE COVERINGS ARE REQUIRED WHEN NOT AT YOUR TABLE

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

- CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 16
- SALAD OF GARDEN GREENS apples, 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 STEAK 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, 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

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

SIDES & EXTRAS

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| CHEDDAR BISCUITS 9
honey butter | MAC AND CHEESE 13.5
vella cheddar <i>add bacon 4</i> | BRAISED CANNELLINI BEANS 7
salsa verde |
| CRISPY HERB FRIED POTATOES 7
spicy mayo | COLESLAW 6
cabbage and green apple | ARBUCKLE GRITS 7
vella daisy cheddar |
| POTATO SALAD 6
bacon and whole grain mustard | WOOD ROASTED BROCCOLINI 9
lemon, garlic, chili flake | |

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: peas, fave beans, radish, spring onion, broccolini, kale, lettuces, potatoes, and fennel.

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

EXECUTIVE CHEF STEPHEN BARBER