

TO DRINK

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

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

DEVEILED EGGS pimento cheese crispy ham (3pc) 11

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

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

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 18.5

MEXICAN STYLE STREET CORN spicy mayo, skyhill feta, cilantro 13

BAY AREA ARTISAN CHEESES baguette, seasonal fruit 20

SMOKED CHICKEN WINGS alabama white sauce 18

FARMSTEAD CHARCUTERIE BOARD pickles 23

CRISPY GREEN BEANS honey, sesame seeds 16

STARTERS

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 16

SALAD OF GARDEN GREENS apples, almonds, goat's milk feta, citrus dressing 16
add pulled chicken or pork 7.5

SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing 16
add pulled chicken or pork 7.5

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 16.5

GRASS-FED BEEF CHILI pinquito beans, vella cheddar 14

TODAYS SOUP 13

PLATES

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

PLANCHA SEARED LOCAL PETRALE SOLE roasted garden vegetables, heirloom grains, snap peas, crispy onions 33

CALIFORNIA ARBORIO RICE roasted summer squash, brentwood corn, snap peas, basil pistou 26
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

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

SMOKED GRASS-FED LAMB HASH mushrooms, potatoes, torpedo onion, farm egg, hollandaise 29

"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

GRASS-FED STEAK FRITES herbs, creamy dijon AQ

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

ROASTED SUMMER SQUASH 12
 toasted pepita romesco, feta

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

EXECUTIVE CHEF STEPHEN BARBER