

ESTD 1872



DINNER

FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 16
- DEVILED EGGS pimento cheese crispy ham (3pc) 12
- OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* mkt
- WARM DI STEFANO BURRATA roasted garlic, estate olive oil, baguette 18.5
- MEXICAN STYLE STREET CORN spicy mayo, skyhill feta, cilantro 13
- BAY AREA ARTISAN CHEESES baguette, seasonal fruit 21
- SMOKED CHICKEN WINGS alabama white sauce 18
- FARMSTEAD CHARCUTERIE BOARD pickles 23
- CRISPY GREEN BEANS honey mustard, 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

- WILD KING SALMON summer succotash, creamed corn, basil 37
- DUNGENESS CRAB ROLL butter toasted brioche, housemade potato chips 37
- GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 31
- 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, garden lettuces, classic condiments, crispy potatoes 23
add sunny side-up egg, avocado, bacon 4/ea
- WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 35
- "BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 30
- GRASS-FED STEAK FRITES herbs, creamy dijon AQ

FROM THE SMOKER

- HERITAGE ST LOUIS RIBS 35
green apple coleslaw
always freshly smoked - limited availability

SIDES & EXTRAS

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| <ul style="list-style-type: none"> CHEDDAR BISCUITS 9 honey butter CRISPY HERB FRIED POTATOES 7 spicy mayo POTATO SALAD 6 bacon and whole grain mustard | <ul style="list-style-type: none"> ROASTED SUMMER SQUASH 12 toasted pepita romesco, feta MAC AND CHEESE 14 vella cheddar <i>add bacon 4</i> COLESLAW 6 cabbage and green apple | <ul style="list-style-type: none"> BRAISED CANNELLINI BEANS 7 salsa verde WOOD ROASTED BROCCOLINI 9 lemon, garlic, chili flake CREAMY ARBUCKLE GRITS 7 vella daisy cheddar |
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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: green beans, cherry tomatoes, radish, summer squash, 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