

ESTD 1872



**farmstead**  
LONG MEADOW RANCH

*Excellence through Responsible Farming*

BRUNCH  
11AM-3PM

**TO DRINK**

FARMSTEAD BLOODY MARY 16  
oncore 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**

WARM CINNAMON ROLL 11

MINI HAM SANDWICHES pepper jelly 16

DEVILED EGGS pimento cheese, crispy ham (3pc) 12

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

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 18.5

ROASTED DELICATA SQUASH lemon ricotta, pomegranate seeds, hazelnuts 18

BAY AREA ARTISAN CHEESES baguette, seasonal fruit 21

SMOKED CHICKEN WINGS alabama white sauce 18

FARMSTEAD CHARCUTERIE BOARD pickles 23

**STARTERS**

CRISPY BRUSSEL SPROUTS bacon, apple butter, parmesan 14

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

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 16

SALAD OF GARDEN GREENS apples, pecans, 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 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**

PLANCHA SEARED LOCAL PETRALE SOLE carrot puree, sauted kale, lemon brown butter 33

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

CALIFORNIA ARBORIO RICE roasted honeynut squash, wild chanterelles, beets, goat cheese 26  
*add sunny side-up egg 4*

GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, arugula, classic condiments, crispy potatoes 23  
*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 35

DUNGENESS CRAB ROLL butter toasted brioche, housemade potato chips 42

"BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 30

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

HERITAGE ST LOUIS RIBS green apple coleslaw 35

GRASS-FED STEAK FRITES herbs, creamy dijon AQ

**SIDES & EXTRAS**

CHEDDAR BISCUITS 9  
honey butter

CRISPY HERB FRIED POTATOES 7  
spicy mayo

POTATO SALAD 6  
bacon and whole grain mustard

MAC AND CHEESE 14  
vella cheddar *add bacon 4*

COLESLAW 6  
cabbage and green apple

CREAMY ARBUCKLE GRITS 7  
vella daisy cheddar

FARMSTEAD BACON 7  
applewood smoked

WOOD ROASTED BROCCOLINI 9  
lemon, garlic, chili flake

BRAISED CANNELLINI BEANS 7  
salsa verde

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

**EXECUTIVE CHEF STEPHEN BARBER**