

ESTD 1872



BRUNCH
11AM-3PM

Excellence through Responsible Farming

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

WARM CINNAMON ROLL 12

MINI HAM SANDWICHES pepper jelly 17

DEVIL EGGS PIMENTO CHEESE, CRISPY HAM 13

CRISPY BRUSSEL SPROUTS bacon, spicy aioli, parmesan 15

WARM DI STEFANO BURRATA roasted garlic, estate olive oil, baguette 19

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

BAY AREA ARTISAN CHEESES baguette, seasonal fruit 22

SMOKED CHICKEN WINGS alabama white sauce 18

FARMSTEAD CHARCUTERIE BOARD pickles 23

STARTERS

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 18.5

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 17

SALAD OF GARDEN GREENS apples, almonds, goat's milk feta, citrus dressing 17
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 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 14

PLATES

DUNGENESS CRAB CIOPPINO manila clams, pei mussels, rockfish, calamari, tomato and fennel broth, garlic bread 48

CALIFORNIA ARBORIO RICE roasted honeynut squash, mushrooms, beets, goat cheese 28
add sunny side-up egg 4

GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, arugula, classic condiments, crispy potatoes 25
add sunny side-up egg, avocado, bacon 4/ea

12HR PULLED PORK SANDWICH buttermilk bun, sunny side-up egg, creamy potato salad 25

WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 36

DUNGENESS CRAB ROLL butter toasted brioche, housemade potato chips 42

"BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 32

BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 19

GRASS-FED STEAK FRITES herbs, creamy dijon AQ

HERITAGE ST LOUIS RIBS green apple coleslaw 37

SIDES & EXTRAS

CHEDDAR BISCUITS 10
honey butter

CRISPY HERB FRIED POTATOES 7
spicy mayo

POTATO SALAD 7
bacon and whole grain mustard

MAC AND CHEESE 14
vella cheddar *add bacon 4*

COLESLAW 7
cabbage and green apple

CREAMY ARBUCKLE GRITS 8
vella daisy cheddar

FARMSTEAD BACON 8
applewood smoked

WOOD ROASTED BROCCOLINI 11
lemon, garlic, chili flake

BRAISED CANNELLINI BEANS 8
salsa verde

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

EXECUTIVE CHEF STEPHEN BARBER