

ESTD 1872



BRUNCH
11AM-3PM

Excellence through Responsible Farming

TO DRINK

FARMSTEAD BLOODY MARY 17
oncore vodka, house smoked bacon, house pickled garden vegetables, seasoned salt rim
-substitute tanteo chipotle tequila 19

HOP TO IT 17
barr hill gin, fresh carrot juice, canton ginger liqueur, nonino amaro, lemon

SUNDAY SPRITZER 16
sparkling wine, strawberry chutney, rosemary

CLASSIC MIMOSA 16
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 17

DEVIL EGGS PIMENTO CHEESE, CRISPY HAM 13

WARM DI STEFANO BURRATA confit spring onion, 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 25

STARTERS

WARM CINNAMON ROLL 12

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

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* 21/38

GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 17

GRASS-FED BEEF CHILI pinquito beans, vella cheddar 14

TODAYS SOUP 14

PLATES

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

PLANCHA SEARED LOCAL PETRALE SOLE snap peas, kale, carrot puree, lemon brown butter 35

CALIFORNIA ARBORIO RICE english peas, mint, mushrooms, snap peas, radishes 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 38

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

HERITAGE ST LOUIS RIBS green apple coleslaw 37

GRASS FED STEAK FRITES herbs, creamy dijon AQ

SIDES & EXTRAS

CHEDDAR BISCUITS 10
honey butter

CRISPY HERB FRIED POTATOES 8
spicy mayo

POTATO SALAD 7
bacon and whole grain mustard

MAC AND CHEESE 15
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