

ESTD 1872



LUNCH

FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 17
- DEVILED EGGS pimento cheese, crispy ham (3pc) 13
- OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* MKT
- GRILLED DELTA ASPARAGUS spicy remoulade, balsamic, shaved boont corners cheese 18
- WARM DI STEFANO BURRATA whole roasted garlic, estate olive oil, baguette 19
- BAY AREA ARTISAN CHEESES baguette, seasonal fruit 22
- FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25
- SMOKED CHICKEN WINGS alabama white sauce 18

STARTERS

- WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19
- CARAMELIZED BEETS skyhill goat cheese crema, arugula, chimichurri 18
- SALAD OF GARDEN GREENS strawberries, 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

- PLANCHA SEARED LOCAL PETRALE SOLE turnips, snap peas, kale, carrot puree, lemon brown butter 35
- GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 34
- DUNGENESS CRAB ROLL butter toasted brioche, housemade potato chips 42
- CALIFORNIA ARBORIO RICE basil pistou, mushrooms, baby carrots, radishes 28
add sunny side-up egg 4
- GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, garden lettuce, classic condiments, crispy potatoes 25
add sunny side-up egg, avocado, bacon 4/ea
- WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 38
- "BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 32
- GRASS FED STEAK FRITES herbs, creamy dijon AQ

FROM THE SMOKER

- 12 HOUR PULLED PORK SANDWICH 22
buttermilk bun, creamy potato salad
add sunny side-up egg 4
- HERITAGE ST LOUIS RIBS 37
green apple coleslaw
always freshly smoked - limited availability

SIDES & EXTRAS

- CHEDDAR BISCUITS 10
honey butter
- CRISPY HERB FRIED POTATOES 8
spicy mayo
- POTATO SALAD 7
bacon, whole grain mustard
- MAC AND CHEESE 15
vella cheddar *add bacon 4*
- WOOD ROASTED BROCCOLINI 11
lemon, garlic, chili flake
- BRAISED CANNELLINI BEANS 8
salsa verde
- CREAMY ARBUCKLE GRITS 8
vella daisy cheddar, jalapeño
- COLESLAW 7
cabbage, green apple

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: radish, turnips, baby carrots, collard greens, squash, broccolini, kale, lettuces, and fennel.

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

EXECUTIVE CHEF STEPHEN BARBER