

**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 confit spring onion, 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 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**

- PLANCHA SEARED LOCAL PETRALE SOLE 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 green garlic, mushrooms, snap peas, english peas 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.