

ESTD 1872



DINNER

FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 17
DEVEILED 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
CAMELIZED BEETS skyhill goat cheese crema, greens, 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

- 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 and whole grain mustard
MAC AND CHEESE 15
vella cheddar add bacon 4
COLESLAW 7
cabbage and green apple
BRAISED CANNELLINI BEANS 8
salsa verde
WOOD ROASTED BROCCOLINI 11
lemon, garlic, chili flake
CREAMY ARBUCKLE GRITS 8
vella daisy cheddar, jalapeño

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