

ESTD 1872



BRUNCH  
11AM-3PM

**TO DRINK**

- FARMSTEAD BLOODY MARY 19  
oncore vodka, house smoked bacon, house pickled garden vegetables, seasoned salt rim  
-substitute tanteo chipotle tequila 21
- PEACH BELLINI 16  
giffard peach, peach puree, sparkling wine
- CLASSIC MIMOSA 16  
sparkling wine with choice of orange, pineapple, grapefruit, or cranberry juice
- FRESH JUICES (16oz) 15

**FOR THE TABLE**

- MINI HAM SANDWICHES pepper jelly 17
- DEVIL EGGS PIMENTO CHEESE, CRISPY HAM 13
- MEXICAN STYLE STREET CORN spicy mayo, skyhill feta, cilantro 14
- WARM DI STEFANO BURRATA whole roasted garlic, estate olive oil, grilled bread 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
- CARAMELIZED 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 bread\* 21/38
- GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 17
- TODAYS SOUP 14

**PLATES**

- GRILLED IDAHO TROUT mushrooms, fennel, almonds, sunny side-up egg, trout roe hollandaise 34
- PLANCHA SEARED LOCAL PETRALE SOLE squash, kale, corn puree, lemon butter 35
- CALIFORNIA ARBORIO RICE basil pistou, mushrooms, baby carrots, 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, fries 42
- "BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 32
- BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 19
- GRASS FED SMOKED BEEF HASH corn, green beans, mushrooms, potatoes, sunny side-up egg 38
- HERITAGE ST LOUIS RIBS green apple coleslaw 37
- GRASS FED STEAK FRITES herbs, creamy dijon AQ

**SIDES & EXTRAS**

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|---|---|--|
| CHEDDAR BISCUITS 10<br>honey butter             | MAC AND CHEESE 15<br>vella cheddar <i>add bacon 4</i> | FARMSTEAD BACON 8<br>applewood smoked                    |
| CRISPY HERB FRIED POTATOES 8<br>spicy mayo      | COLESLAW 7<br>cabbage and green apple                 | WOOD ROASTED BROCCOLINI 11<br>lemon, garlic, chili flake |
| POTATO SALAD 7<br>bacon and whole grain mustard | CREAMY ARBUCKLE GRITS 8<br>vella daisy cheddar        | BRAISED CANNELLINI BEANS 8<br>salsa verde                |

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

**EXECUTIVE CHEF STEPHEN BARBER**