

ESTD 1872



Excellence through Responsible Farming

BRUNCH
11AM-3PM

TO DRINK

- FARMSTEAD BLOODY MARY 20
oncore vodka, house smoked bacon, house pickled garden vegetables, seasoned salt rim
-substitute tanteo chipotle tequila 22
- STONEFRUIT BELLINI 16
giffard peach, nectarine puree, sparkling wine
- 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
- 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

- CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18
- HEIRLOOM TOMATO SALAD cucumbers, basil pistou, stracciatella 21
- 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 heirloom quinoa, brentwood corn, garden vegetables, lemon butter 35
- CALIFORNIA ARBORIO RICE basil pistou, mushrooms, heirloom tomatoes 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 25
- 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
honey butter | MAC AND CHEESE 15
vella cheddar <i>add bacon 4</i> | FARMSTEAD BACON 8
applewood smoked |
| CRISPY HERB FRIED POTATOES 8
spicy mayo | COLESLAW 7
cabbage and green apple | WOOD ROASTED BROCCOLINI 11
lemon, garlic, chili flake |
| POTATO SALAD 7
bacon and whole grain mustard | CREAMY ARBUCKLE GRITS 8
vella daisy cheddar | 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