

ESTD 1872



BRUNCH  
11AM-3PM

## TO DRINK

FARMSTEAD BLOODY MARY 20  
oncore vodka, house smoked bacon, house pickled garden vegetables, seasoned salt rim  
-substitute tanteeo chipotle tequila 22

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

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

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

SALAD OF GARDEN CHICORIES shaved garden veggies & fruits, feta, almonds, honey mustard 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, garden vegetables, lemon butter 35

CALIFORNIA ARBORIO RICE koji nut squash, crispy brussels, mushrooms, seeds 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 & fig 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 creamy herb dijon AQ

## SIDES & EXTRAS

CHEDDAR BISCUITS 10  
honey butter

CRISPY HERB FRIED POTATOES 8  
spicy mayo

ROASTED DELICATA SQUASH 15  
lemon ricotta, maple-lemon, pepitas

MAC AND CHEESE 15  
vella cheddar *add bacon 4*

COLESLAW 7  
cabbage and green apple

CREAMY ARBUCKLE GRITS 8  
vella daisy cheddar

FARMSTEAD BACON 8  
applewood smoked

WOOD ROASTED BROCCOLINI 11  
lemon, garlic, chili flake

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**