

ESTD 1872



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
- 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**

- 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 7.5*
- SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing 16  
*add pulled chicken 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
- GRASS-FED BEEF CHILI pinquito beans, vella cheddar 14
- TODAYS SOUP 14

**PLATES**

- PLANCHA SEARED LOCAL PETRALE SOLE black lentils, bloomsdale spinach, turnips, fennel soubise, lemon butter 35
- GRILLED IDAHO TROUT mushrooms, fennel, almonds, sunny side-up egg, trout roe hollandaise 34
- CALIFORNIA ARBORIO RICE koji nut squash, crispy brussels, mushrooms, 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*
- WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple & fig mostarda 38
- DUNGENESS CRAB ROLL butter toasted brioche, french fries 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 & EGGS sunny side-up egg,crispy potatoes,chimichurri 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 12<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 |
| CREAMY ARBUCKLE GRITS 8<br>vella daisy cheddar | CRISPY BRUSSEL SPROUTS 18<br>spicy mayo bacon parmesan | 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**