

ESTD 1872



LUNCH

FOR THE TABLE

- DEVILED EGGS pimento cheese, crispy ham (3pc) 13
OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* MKT
WARM DI STEFANO BURRATA whole roasted garlic, estate olive oil, grilled bread 19
BAY AREA ARTISAN CHEESES country bread, 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 CHICORIES shaved garden veggies & fruits, feta, almonds, lmr honey mustard dressing 17
SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing 16
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 piquito beans, vella cheddar 14
TODAYS SOUP 14

PLATE

- DUNGENESS CRAB ROLL butter toasted brioche, french fries 42
CALIFORNIA ARBORIO RICE koji nut squash, crispy brussels, mushrooms, seeds 28
GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 34
PLANCHA SEARED LOCAL PETRALE SOLE black lentils, bloomsdale spinach, turnips, fennel soubise, lemon butter 35
GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, arugula, classic condiments, crispy potatoes 25
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 creamy herb dijon AQ

FROM THE SMOKER

- 12 HOUR PULLED PORK SANDWICH 22
HERITAGE ST LOUIS RIBS 37

SIDES & EXTRAS

- CHEDDAR BISCUITS 10
MAC AND CHEESE 15
BRAISED CANNELLINI BEANS 8
CRISPY HERB FRIED POTATOES 8
WOOD ROASTED BROCCOLINI 11
CREAMY ARBUCKLE GRITS 8
POTATO SALAD 7
COLESLAW 7

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, beets, 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