

ESTD 1872

DINNER

**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
- 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 baguette\* 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**

- DUNGENESS CRAB ROLL butter toasted brioche, french fries 42
- CALIFORNIA ARBORIO RICE koji nut squash, crispy brussels, mushrooms, seeds 28  
*add sunny side-up egg 4*
- 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  
*add sunny side-up egg, avocado, bacon 4/ea*
- 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**

- HERITAGE ST LOUIS RIBS 37  
green apple coleslaw  
*always freshly smoked - limited availability*

**SIDES & EXTRAS**

- |   |   |  |
|---|---|--|
| CHEDDAR BISCUITS 10<br>honey butter             | MAC AND CHEESE 15<br>vella cheddar <i>add bacon 4</i> | BRAISED CANNELLINI BEANS 8<br>salsa verde                |
| 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, jalapeño |

**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**