

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
- BELLINI 17  
giffard peach, peach puree, sparkling wine
- CLASSIC MIMOSA 16  
sparkling wine with choice of orange, pineapple, grapefruit, or cranberry juice
- FRESH JUICES (8oz) 8  
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
- 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 baguette, seasonal fruit 24
- FARMSTEAD CHARCUTERIE BOARD pickles 25
- SMOKED CHICKEN WINGS alabama white sauce 19

**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 9*
- SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing 16  
*add pulled chicken 9*
- 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 18
- GRASS-FED BEEF CHILI pinquito beans, vella cheddar 14
- TODAYS SOUP 14

**PLATES**

- PLANCHA SEARED LOCAL PETRALE SOLE black lentils, baby carrots, greens, 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 5*
- GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, arugula, classic condiments, crispy potatoes 25  
*add sunny side-up egg 5, add avocado 4, add bacon 4*
- WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 42
- 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 eggs,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 |   | 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**