

ESTD 1872

DINNER

FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 17
- 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 24
- FARMSTEAD CHARCUTERIE BOARD cured meats, 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 or pulled pork 9
- SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing 16
add pulled chicken or pulled pork 9
- 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 18
- 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 5
- GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 34
- PLANCHA SEARED LOCAL PETRALE SOLE black lentils, baby carrots, swiss chard, lemon butter 35
- GRASS-FED CHEESEBURGER vella cheddar, buttermilk bun, arugula, classic condiments, crispy potatoes 26
add sunny side-up egg 5, add avocado 4, add bacon 4
- WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 42
- "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

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| <ul style="list-style-type: none"> CHEDDAR BISCUITS 10
honey butter CRISPY HERB FRIED POTATOES 8
spicy mayo POTATO SALAD 7
bacon and whole grain mustard | <ul style="list-style-type: none"> MAC AND CHEESE 15
vella cheddar <i>add bacon 4</i> COLESLAW 7
cabbage and green apple | <ul style="list-style-type: none"> BRAISED CANNELLINI BEANS 8
salsa verde WOOD ROASTED BROCCOLINI 11
lemon, garlic, chili flake CREAMY ARBUCKLE GRITS 8
vella daisy cheddar, jalapeño |
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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