

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 (6oz) 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

BRUNCH

DEVILED EGGS pimento cheese, crispy ham 13

OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* mkt

BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 25

SEASONAL HASH garden vegetables, crispy potatoes, hollandaise, chimichurri AQ

GRILLED IDAHO TROUT mushrooms, fennel, almonds, sunny side-up egg, trout roe hollandaise 34

GRASS-FED STEAK & EGGS sunny side-up eggs, crispy potatoes, chimichurri AQ

FOR THE TABLE

MINI HAM SANDWICHES pepper jelly 17

GARDEN HEIRLOOM TOMATOES di stefano burrata, pistou, estate olive oil 22

FIRE ROASTED SHISHITO & PADRON PEPPERS chèvre crema 17

ARTISAN CHEESES baguette, seasonal fruit 24

FARMSTEAD CHARCUTERIE BOARD pickles 25

SMOKED CHICKEN WINGS alabama white sauce 19

STARTERS

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

SSALAD OF GARDEN LETTUCE strawberries, skyhill feta, citrus dressing, almonds 17
add pulled chicken 9

SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon tahini dressing 16
add pulled chicken 9

GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, baguette 21/38

GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 18

TODAYS SOUP 14

PLATES

PLANCHA SEARED LOCAL PETRALE SOLE sweet corn puree, summer vegetables, fingerling potatoes, lemon butter 35

CALIFORNIA ARBORIO RICE basil pistou, summer squash, mushrooms, seeds 28
add sunny side-up egg 5

GRASS-FED CHEESEBURGER vella cheddar, potato 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 45

DUNGENESS CRAB ROLL butter toasted brioche, fries 42

"BRICK COOKED" CHICKEN braised cannellini beans, greens, salsa verde 32

HERITAGE ST LOUIS RIBS green apple coleslaw 37

SIDES & EXTRAS

WOOD ROASTED BROCCOLINI 11
lemon, garlic, chili flake

MAC AND CHEESE 15
vella cheddar *add bacon 4*

FARMSTEAD BACON 14
applewood smoked

CHEDDAR BISCUITS 10
honey butter

CREAMY ARBUCKLE GRITS 8
vella daisy cheddar, jalapeño

BRAISED CANNELLINI BEANS 8
salsa verde

*Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness.

EXECUTIVE CHEF STEPHEN BARBER