

ESTD 1872



LUNCH

FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 18
- DEVILED EGGS pimento cheese, crispy ham (3pc) 13
- OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* MKT
- FIRE ROASTED SHISHITO & PADRON PEPPERS chévre crema 17
- GRILLED JIMMY NARDELLO PEPPERS roasted eggplant puree, ricotta salata, raisin vinaigrette 18
- BAY AREA ARTISAN CHEESES country bread, seasonal fruit 26
- FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25
- SMOKED CHICKEN WINGS alabama white sauce 19

STARTERS

- CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18
- GARDEN HEIRLOOM TOMATOES di stefano burrata, pistou, estate olive oil 22
- SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon tahini dressing 17
add pulled chicken or pulled pork 9
- SALAD OF GARDEN LETTUCE strawberries, skyhill feta, green goddess dressing, almonds 17
add pulled chicken or pulled pork 9
- DUNGENESS CRAB & BAY SHRIMP LOUIE SALAD garden iceberg lettuce, heirloom tomatoes, armenian cucumber 42
- GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, za'atar 18
- GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, baguette* 21/38
- 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 basil pistou, summer squash, mushrooms, seeds 28
add sunny side-up egg 5
- GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38
- PLANCHA SEARED LOCAL PETRALE SOLE corn puree, summer vegetables, fingerling potatoes, lemon butter 35
- 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 46
- "BRICK COOKED" CHICKEN cannellini beans, greens, salsa verde, jimmy nardello peppers 32
- GRASS-FED STEAK FRITES creamy herb dijon AQ

FROM THE SMOKER

- 12 HOUR PULLED PORK SANDWICH 22
potato bun, creamy potato salad
add sunny side-up egg 5
- HERITAGE ST LOUIS RIBS 43
green apple coleslaw
always freshly smoked - limited availability

SIDES & EXTRAS

- CHEDDAR BISCUITS 10
honey butter
- MAC AND CHEESE 16
vella cheddar *add bacon 4*
- BRAISED CANNELLINI BEANS 8
salsa verde
- CRISPY HERB FRIED POTATOES 8
spicy mayo
- WOOD ROASTED BROCCOLINI 11
lemon, garlic, chili flake
- CREAMY ARBUCKLE GRITS 9
vella daisy cheddar, jalapeño
- POTATO SALAD 7
bacon, whole grain mustard
- COLESLAW 7
cabbage, green apple

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

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: tomatoes, peppers (jimmy nardellos, padrons, shishitos), basil, wax beans, garlic, romano beans, melons, beets, baby carrots, squash, and lettuces.

EXECUTIVE CHEF STEPHEN BARBER