

ESTD 1872



DINNER

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 chèvre crema 17
GRILLED JIMMY NARDELLO PEPPERS roasted eggplant puree, ricotta salata, raisin vinaigrette 18
FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25
SMOKED CHICKEN WINGS alabama white sauce 19
ARTISAN CHEESES country bread, seasonal fruit 26

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 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
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 pinto 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 sweet 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
"BRICK COOKED" CHICKEN cannellini beans, greens, salsa verde, jimmy nardello peppers 32
WOOD GRILLED HERITAGE PORK CHOP jalapeño grits, broccolini, apple mostarda 46
GRASS-FED STEAK FRITES creamy herb dijon AQ

FROM THE SMOKER

- HERITAGE ST LOUIS RIBS 43
green apple coleslaw
always freshly smoked - limited availability

SIDES & EXTRAS

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