

ESTD 1872



DINNER

FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 19
DEVILED EGGS pimento cheese, crispy ham (3pc) 13
FIRE ROASTED GARDEN PEPPERS chèvre crema 17
OYSTERS ON THE HALF SHELL mignonette (1/2 dz)\* MKT
FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25
SMOKED CHICKEN WINGS alabama white sauce 19
ARTISAN CHEESES country bread, seasonal fruit 28

STARTERS

- WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19
CAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18
SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing 17
add pulled chicken or pulled pork 9
SALAD OF GARDEN LETTUCE apples, skyhill feta, green goddess dressing, radish, delicata squash, sunflower seeds 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 pinquito beans, vella cheddar 16
TODAYS SOUP 14

PLATES

- DUNGENESS CRAB ROLL butter toasted brioche, french fries 42
CALIFORNIA ARBORIO RICE squash, tokyo turnips, crispy brussel sprouts, savory granola 28
add sunny side-up egg 5
GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38
PLANCHA SEARED LOCAL PETRALE SOLE peppers, squash, fingerling potatoes, lemon butter, leek soubise 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 tokyo turnips, brussel sprouts, apple mostarda 47
"BRICK COOKED" CHICKEN cannellini beans, greens, salsa verde 32
GRASS-FED STEAK FRITES creamy herb dijon AQ

FROM THE SMOKER

- HERITAGE ST LOUIS RIBS 45
green apple coleslaw
always freshly smoked - limited availability

SIDES & EXTRAS

- CHEDDAR BISCUITS 12
honey butter
CRISPY HERB FRIED POTATOES 8
spicy mayo
MAC AND CHEESE 18
vella cheddar add bacon 4
POTATO SALAD 7
bacon, whole grain mustard
BRAISED CANNELLINI BEANS 8
salsa verde
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