

ESTD 1872



FOR THE TABLE

- MINI HAM SANDWICHES pepper jelly 19
- DEVILED EGGS pimento cheese, crispy ham (3pc) 13
- OYSTERS ON THE HALF SHELL mignonette (1/2 dz)* MKT
- DI STEFANO BURRATA pickled beets, kumquat, pistachio & hazelnut dukkah, baguette 19
- BAY AREA ARTISAN CHEESES country bread, seasonal fruit 28
- FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25
- SMOKED CHICKEN WINGS alabama white sauce 19

STARTERS

- CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18
- SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon tahini dressing 17
add pulled chicken or pulled pork 9
- SALAD OF GARDEN LETTUCE apples, skyhill feta, green goddess, radish, sunflower seeds 17
add pulled chicken or pulled pork 9
- 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 16
- TODAYS SOUP 14

PLATES

- DUNGENESS CRAB ROLL butter toasted brioche, french fries 42
- GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38
- WOOD OVEN ROASTED WHOLE DUNGENESS CRAB chili-lime butter, french fries MKT
- PLANCHA SEARED LOCAL PETRALE SOLE radish, fingerling potatoes, carrots, lemon butter, leek soubise 35
- WEST COAST CIOPPINO dungeness crab, rockfish, clams, mussels, tomato & fennel broth, garlic bread 55
- CALIFORNIA ARBORIO RICE green garlic, pea shoots, mushrooms, asparagus, radish 28
add sunny side-up egg 5
- GRASS-FED CHEESEBURGER white 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 47
- "BRICK COOKED" CHICKEN fava leaves, carrots, farro, asparagus, salsa verde 32
- GRASS-FED STEAK FRITES creamy herb dijon AQ

FROM THE SMOKER

12 HOUR PULLED PORK SANDWICH 24
potato bun, creamy potato salad
**available for lunch only*

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

SIDES & EXTRAS

CHEDDAR BISCUITS 12
honey butter

MAC AND CHEESE 18
white cheddar *add bacon 4*

COLESLAW 7
cabbage, green apple

CRISPY HERB FRIED POTATOES 8
spicy mayo

WOOD ROASTED BROCCOLINI 14
lemon, garlic, chili flake

CREAMY ARBUCKLE GRITS 10
white cheddar, jalapeño

IACOPI BUTTER BEANS 16
black garlic, olives, crunchies

POTATO SALAD 7
bacon, whole grain mustard

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: leeks, meyer lemons, turnips, radishes, kale, pea shoots, and lettuces.

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

EXECUTIVE CHEF STEPHEN BARBER