

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, sour orange, 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

## CUT OF THE DAY

- STEAK FRITES AQ  
wood grilled, french fries, creamy herb dijon or maitre d butter
- LONG MEADOW RANCH HIGHLAND GRASS-FED california
- FLANNERY HOLSTEIN california

## PLATES

- DUNGENESS CRAB ROLL butter toasted brioche, french fries 42
- GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38
- BAY SHRIMP & DUNGENESS CRAB LOUIE petite iceberg, spring vegetables, pickled farm egg 44
- CALIFORNIA ARBORIO RICE green garlic, pea shoots, mushrooms, asparagus, radish 28  
*add sunny side-up egg 5*
- PLANCHA SEARED LOCAL PETRALE SOLE radish, fingerling potatoes, lemon butter, carrot cardamom puree 35
- 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
- 12 HOUR PULLED PORK SANDWICH potato bun, creamy potato salad 24 *\*available for lunch only*
- HERITAGE ST LOUIS RIBS green apple coleslaw 49 *freshly smoked - limited availability*

## SIDES & EXTRAS

- |   |                                    |  |
|---|------------------------------------|--|
| CHEDDAR BISCUITS 12<br>honey butter                 | COLESLAW 7<br>cabbage, green apple | MAC AND CHEESE 18<br>white cheddar <i>add bacon 4</i>    |
| CRISPY HERB FRIED POTATOES 8<br>spicy mayo          |                                    | WOOD ROASTED BROCCOLINI 14<br>lemon, garlic, chili flake |
| CREAMY ARBUCKLE GRITS 10<br>white cheddar, jalapeño |                                    | POTATO SALAD 7<br>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.

EXECUTIVE CHEF STEPHEN BARBER

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