

ESTD 1872



**FOR THE TABLE**

- MINI HAM SANDWICHES pepper jelly (3pc) 22
- DEVEILED EGGS pimento cheese, crispy ham (3pc) 13
- OYSTERS ON THE HALF SHELL mignonette (1/2 dz)\* MKT
- BAY AREA ARTISAN CHEESES country bread, seasonal fruit 28
- FARMSTEAD CHARCUTERIE BOARD cured meats, pickles 25
- SMOKED CHICKEN WINGS alabama white sauce 19

**STARTERS**

- WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19
- HEIRLOOM TOMATOES di stefano burrata, pistou 22
- CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18
- SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon tahini dressing 18  
*add pulled chicken 9*
- SALAD OF GARDEN LETTUCE apples, skyhill feta, green goddess, radish, sunflower seeds 18  
*add pulled chicken 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 pinto beans, 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
- CALIFORNIA ARBORIO RICE basil pistou, mushrooms, summer squash 28  
*add sunny side-up egg 5*
- PLANCHA SEARED LOCAL PETRALE SOLE kale, peppers, garden 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 48
- "BRICK COOKED" CHICKEN creamy farro, delicata squash, napa cabbage, & salsa verde 32
- HERITAGE ST LOUIS RIBS green apple coleslaw 49 *freshly smoked - limited availability*

**SIDES & EXTRAS**

- MAC AND CHEESE 18  
white cheddar *add bacon 4*
- CHEDDAR BISCUITS 12  
honey butter
- POTATO SALAD 7  
bacon, whole grain mustard
- COLESLAW 7  
cabbage, green apple
- CREAMY ARBUCKLE GRITS 10  
white cheddar, jalapeño
- WOOD ROASTED BRUSSELS SPROUTS 18  
journeyman pancetta, quince, jalapeño mayo
- CRISPY HERB FRIED POTATOES 8  
spicy mayo

**FROM OUR RANCH**

Our estate-grown wine, olive oil, grass-fed highland beef and lamb, and honey are featured on our menu year-round. This season, fresh from the farm ingredients include heirloom melons, Armenian cucumbers, heirloom tomatoes, specialty peppers, summer squash, eggplant, basil, and more.

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

**EXECUTIVE CHEF STEPHEN BARBER**

CASHLESS PAYMENT ONLY - VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER ACCEPTED