

ESTD 1872



farmstead  
LONG MEADOW RANCH

Excellence through Responsible Farming

BRUNCH  
11AM-3PM

TO DRINK

FARMSTEAD BLOODY MARY 20  
vodka, house smoked bacon, house pickled garden vegetables, seasoned salt rim  
*-substitute house infused spicy tequila 22*

CLASSIC MIMOSA 16  
sparkling wine with choice of orange, pineapple, grapefruit, or cranberry juice

FRESH JUICE (8oz) 8  
choose from simple green juice or carrot-ginger blend

FOR THE TABLE

WARM CINNAMON ROLL 12

MINI HAM SANDWICHES pepper jelly 22

DEVEILED EGGS pimento cheese, crispy ham 13

DI STEFANO BURRATA whole roasted garlic, estate olive oil, grilled bread 19

OYSTERS ON THE HALF SHELL mignonette (1/2 dz)\* MKT

SMOKED CHICKEN WINGS alabama white sauce 19

CHEDDAR BISCUITS honey butter 12

TODAYS SOUP 14

STARTERS

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

LITTLE GEM SALAD apples, skyhill feta, green goddess, radish, sunflower seeds 18  
*add pulled chicken 9*

SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon tahini dressing 17  
*add pulled chicken 9*

GRASS-FED BEEF TARTARE farm egg, capers, cornichons, spicy mayo, baguette\* 21/38

PLATES

WEST COAST CRAB ROLL butter toasted brioche, french fries 42

BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 25

CALIFORNIA ARBORIO RICE delta asparagus, mushrooms, green garlic 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*

GRILLED IDAHO TROUT mushrooms, fennel, almonds, sunny side-up egg, trout roe hollandaise 38

GRASS-FED STEAK & EGGS sunny side-up eggs, crispy potatoes, chimichurri AQ

SEASONAL HASH garden vegetables, crispy potatoes, hollandaise, chimichurri AQ

HERITAGE ST LOUIS RIBS green apple coleslaw 49

SIDES & EXTRAS

POTATO SALAD 7  
bacon, whole grain mustard

WOOD ROASTED BROCCOLINI 14  
lemon, garlic, chili flake

CREAMY ARBUCKLE GRITS 10  
white cheddar, jalapeño

COLESLAW 7  
cabbage, green apple

CRISPY HERB FRIED POTATOES 8  
spicy mayo

FARMSTEAD BACON 14  
applewood smoked

MAC AND CHEESE 18  
white cheddar  
*add bacon 4*

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 spring season, fresh from the farm ingredients include radishes, celery root, pea shoots, swiss chard, kale 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



**farmstead**

**LONG MEADOW RANCH  
NAPA VALLEY**

**PHILO**

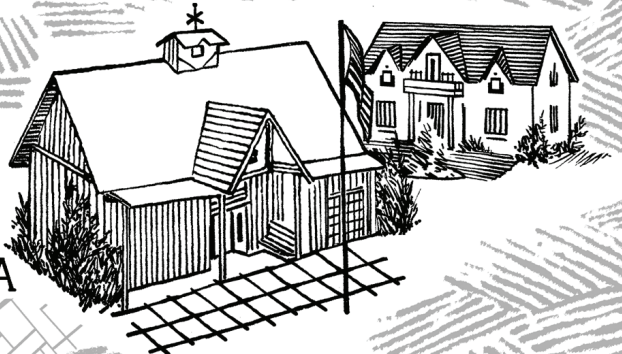
70 MILES to  
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE  
ANDERSON VALLEY TASTING ROOM**

128

**farmstead**

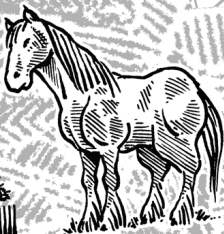


• **SAINT  
HELENA**

29



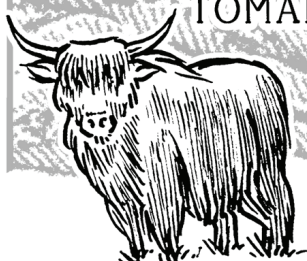
**MOUNTAIN  
ESTATE**



**RUTHERFORD  
ESTATE AND FARM**



**TOMALES STATION**



54 MILES



• **RUTHERFORD**