

ESTD 1872



farmstead  
LONG MEADOW RANCH

Excellence through Responsible Farming

FOR THE TABLE

MINI HAM SANDWICHES pepper jelly (3pc) 22

DEVEILED EGGS pimento cheese, crispy ham (3pc) 13

GRILLED DELTA ASPARGUS pickled egg, miso aioli, breadcrumbs 20

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

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

STARTERS

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19

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 add pulled pork 9*

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

WEST COAST CRAB ROLL butter toasted brioche, french fries 42

GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38

CALIFORNIA ARBORIO RICE delta asparagus, mushrooms, green garlic 28  
*add sunny side-up egg 5*

PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, turnip, potato, 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, broccoli, apple mostarda 48

“BRICK COOKED” CHICKEN spring vegetables & salsa verde 32

12 HOUR PULLED PORK SANDWICH potato bun, creamy potato salad 26 *\*available for lunch only*

HERITAGE ST LOUIS RIBS green apple coleslaw 49 *\*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

CREAMY ARBUCKLE GRITS 10  
white cheddar, jalapeño

WOOD ROASTED BROCCOLINI 14  
lemon, garlic, chili flake

POTATO SALAD 7  
bacon, whole grain mustard

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 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**

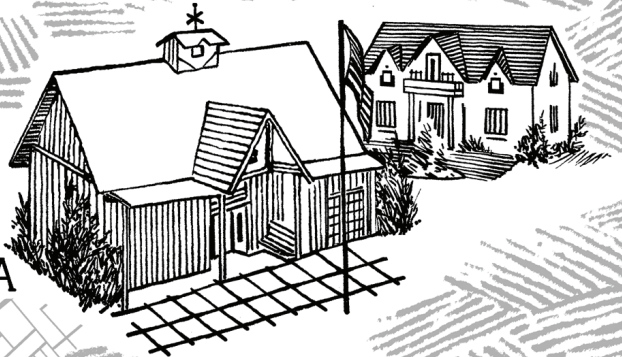
70 MILES to  
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE  
ANDERSON VALLEY TASTING ROOM**

128

**farmstead**



• **SAINT  
HELENA**

29



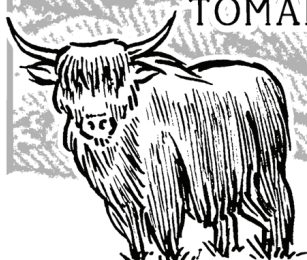
**MOUNTAIN  
ESTATE**



**RUTHERFORD  
ESTATE AND FARM**



**TOMALES STATION**



54 MILES



• **RUTHERFORD**