

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

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 summer squash, mushrooms, pistou 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, hollandaise 38

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

SMOKED PORK HASH summer squash, mushrooms, peppers, crispy potatoes, hollandaise, chimichurri AQ

HERITAGE ST LOUIS RIBS green apple coleslaw 49

SIDES & EXTRAS

POTATO SALAD 7 bacon, whole grain mustard	CREAMY ARBUCKLE GRITS 10 white cheddar, jalapeño	FARMSTEAD BACON 14 applewood smoked
CRISPY HERB FRIED POTATOES 8 spicy mayo	COLESLAW 7 cabbage, green apple	MAC AND CHEESE 18 white cheddar <i>add bacon 4</i>
	WOOD ROASTED BROCCOLINI 14 lemon, garlic, chili flake	

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

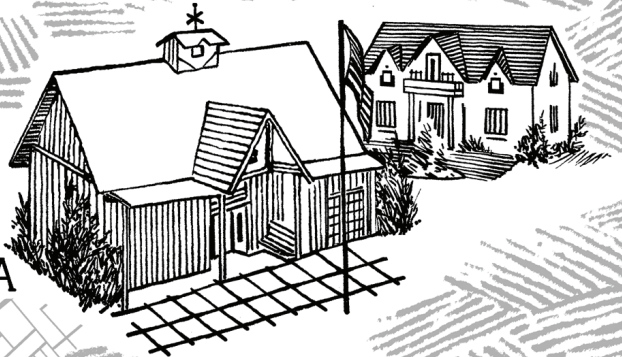
70 MILES to
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM**

128

farmstead



• **SAINT
HELENA**

29



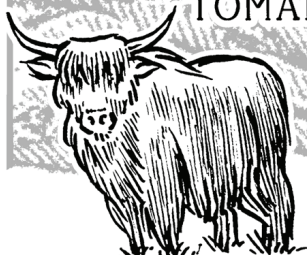
**MOUNTAIN
ESTATE**



**RUTHERFORD
ESTATE AND FARM**



TOMALES STATION



54 MILES



• **RUTHERFORD**