TO DRINK

Excellence through Responsible Farming

FARMSTEAD BLOODY MARY 20

vodka, smoked bacon, house pickled garden vegetables, seasoned salt rim -substitute house infused spicy tequila 22

BELLINI 19

giffard peach, peach puree, sparkling wine

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

DEVILED 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

TODAY'S SOUP 14

STARTERS

SALAD OF LITTLE GEMS green goddess, seasonal fruit, 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

SMOKED SALMON BENEDICT sunny side-up eggs, crispy potatoes, trout roe hollandaise 34

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

CALIFORNIA ARBORIO RICE summer squash, mushrooms, basil 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

BEEF SHANK HASH mushrooms, peppers, crispy potatoes, hollandaise, chimichurri 38

HERITAGE ST LOUIS RIBS green apple coleslaw 49

SIDES & EXTRAS

POTATO SALAD 7 bacon, whole grain mustard

CRISPY HERB FRIED POTATOES 8 spicy mayo

CREAMY GRITS 10 white cheddar, fresno COLESLAW 7 cabbage, green apple

WOOD ROASTED BROCCOLINI 14 lemon, garlic, chili flake

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 tomatoes, cherry tomatoes, melon, basil, peppers, cabbage 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

