

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

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

MEXICAN STYLE STREET CORN spicy mayo, skyhill feta, cilantro 16

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 or add pulled pork 9

SALAD OF LITTLE GEMS apples, skyhill feta, green goddess, radish, sunflower seeds 18
add pulled chicken 9 or 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 pinto beans, cheddar 16

TOMATO AND MELON GAZPACHO estate olive oil 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 pistou, summer squash, mushrooms 28
add sunny side-up egg 5

PLANCHA SEARED LOCAL PETRALE SOLE swiss chard, 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 stone fruit, garden peppers, jalapeño grits, beer mustard 48

“BRICK COOKED” CHICKEN brentwood corn, summer squash & beans, basil 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 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



farmstead

**LONG MEADOW RANCH
NAPA VALLEY**

PHILO

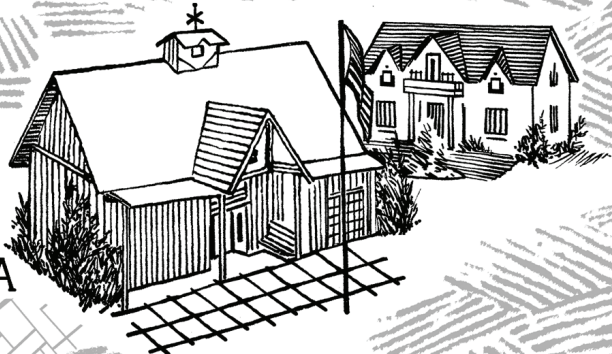
70 MILES to
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM**

128

farmstead

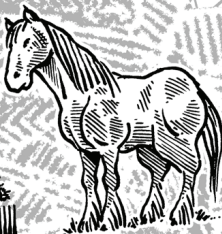


• **SAINT
HELENA**

29



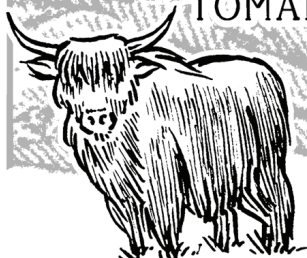
**MOUNTAIN
ESTATE**



**RUTHERFORD
ESTATE AND FARM**



TOMALES STATION



54 MILES



• **RUTHERFORD**