FOR THE TABLE

MINI HAM SANDWICHES pepper jelly (3pc) 22

DEVILED 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

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 green goddess, seasonal fruit, radish, sunflower seeds 18 add pulled chicken 9 or add pulled pork 9

GRASS-FED BEEF MEATBALLS tomato-bacon braised collard greens, skyhill feta, creamy grits 21

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 pistou, summer squash, mushrooms 28 add sunny side-up egg 5

PLANCHA SEARED LOCAL PETRALE SOLE garden beans, 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 garden peppers, creamed cabbage, caramelized figs 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 WOOD ROASTED BROCCOLINI 14

COLESLAW 7 cabbage, green apple

CREAMY GRITS 10 white cheddar, fresno

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

