

ESTD 1872



Excellence through Responsible Farming

BRUNCH
11AM-3PM**TO DRINK**

FARMSTEAD BLOODY MARY 20
 vodka, 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 8

MINI HAM SANDWICHES la quercia speck 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

HONEYNUT SQUASH SOUP pistachio dukka 14

STARTERS

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

SALAD OF GARDEN LETTUCE & CHICORIES 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

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

CALIFORNIA ARBORIO RICE honeynut squash puree, roasted mushrooms, crispy brussel sprouts 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 & PRIME RIB HASH mushrooms, brussels sprouts, crispy potatoes, hollandaise, chimichurri 38

HERITAGE ST LOUIS RIBS green apple coleslaw 49

SIDES & EXTRAS

POTATO SALAD 7
 bacon, whole grain mustard

CREAMY GRITS 10
 white cheddar, fresno

FARMSTEAD BACON 14
 applewood smoked

CRISPY HERB FRIED POTATOES 8
 spicy mayo

COLESLAW 7
 cabbage, green apple

MAC AND CHEESE 18
 white cheddar
add bacon 4

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 season, fresh from the farm ingredients include kale, cabbage, basil, peppers, 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



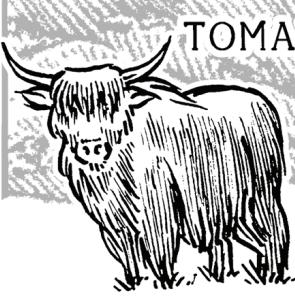
29

MOUNTAIN
ESTATE



TOMALES STATION

54 MILES



RUTHERFORD
ESTATE AND FARM



• RUTHERFORD