

ESTD 1872




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## FOR THE TABLE

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MINI HAM SANDWICHES la quercia speck, 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

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## STARTERS

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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 GARDEN LETTUCES & CHICORIES 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

HONEYNUT SQUASH SOUP pistachio dukkah 14

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## CUT OF THE DAY

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STEAK FRITES AQ  
 wood grilled, french fries, creamy herb dijon or maitre d' butter

LONG MEADOW RANCH HIGHLAND GRASS-FED california

FLANNERY HOLSTEIN california

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## PLATES

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WEST COAST CRAB ROLL butter toasted brioche, french fries 42

WOOD OVEN ROASTED DUNGENESS CRAB chili-lime butter, french fries MKT

GRILLED IDAHO TROUT mushrooms, fennel, toasted almonds, bacon vinaigrette 38

CALIFORNIA ARBORIO RICE honeynut squash puree, roasted mushrooms, crispy brussel sprouts 28  
*add sunny side-up egg 5*

PLANCHA SEARED LOCAL PETRALE SOLE cauliflower, potatoes, 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 grits, broccolini, apple chutney 48

"BRICK COOKED" CHICKEN cannellini beans, greens, salsa verde 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

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## SIDES & EXTRAS

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CHEDDAR BISCUITS 12 <i>honey butter</i>	MAC AND CHEESE 18 <i>white cheddar add bacon 4</i>	COLESLAW 7 <i>napa cabbage, green apple</i>
CREAMY GRITS 10 <i>white cheddar, fresno</i>	WOOD ROASTED BROCCOLINI 14 <i>lemon, garlic, chili flake</i>	CRISPY HERB FRIED POTATOES 9 <i>spicy mayo</i>
	POTATO SALAD 7 <i>bacon, whole grain mustard</i>	

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## FROM OUR RANCH

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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 assorted squash, kale, collards, napa cabbage and more.

\*Consuming raw or undercooked meats, seafood, cheese and eggs may increase the risk of foodborne illness.

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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

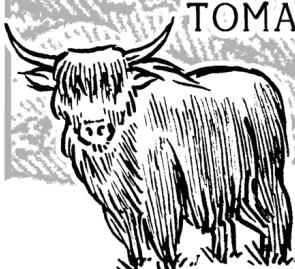


RUTHERFORD  
ESTATE AND FARM



• RUTHERFORD

TOMALES STATION



54 MILES