

ESTD 1872



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, baguette 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**

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19

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, pain de mie\* 21/38

**PLATES**

WEST COAST CRAB ROLL butter toasted broiche, 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

SLOW COOKED GRASS-FED BEEF GRILLADES ar buckle grits, slow cooked farm egg 36

HERITAGE ST LOUIS RIBS green apple coleslaw 49

**SIDES & EXTRAS**

CREAMY GRITS 10  
white cheddar, fresno

POTATO SALAD 7  
bacon, whole grain mustard

FARMSTEAD BACON 14  
applewood smoked

COLESLAW 7  
cabbage, green apple

CRISPY HERB FRIED POTATOES 8  
spicy mayo

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**

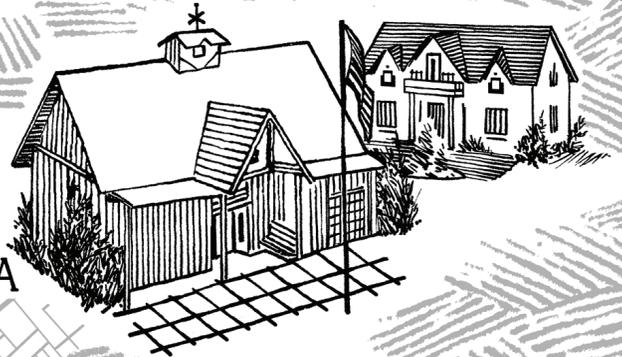
**PHILO**  
70 MILES to  
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE  
ANDERSON VALLEY TASTING ROOM**

128

**farmstead**



• **SAINT  
HELENA**

29



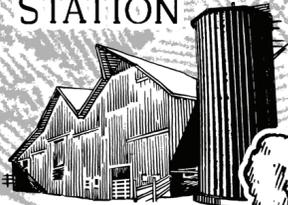
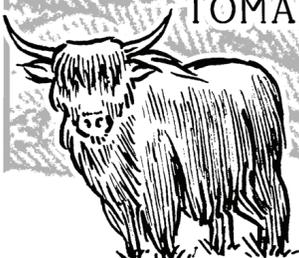
**MOUNTAIN  
ESTATE**



**RUTHERFORD  
ESTATE AND FARM**



**TOMALES STATION**



• **RUTHERFORD**

54 MILES