

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, 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

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, baguette* 21/38

PLATES

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

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

SMOKED PORK HASH mushrooms, brussels sprouts, crispy potatoes, hollandaise, chimichurri 38

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**

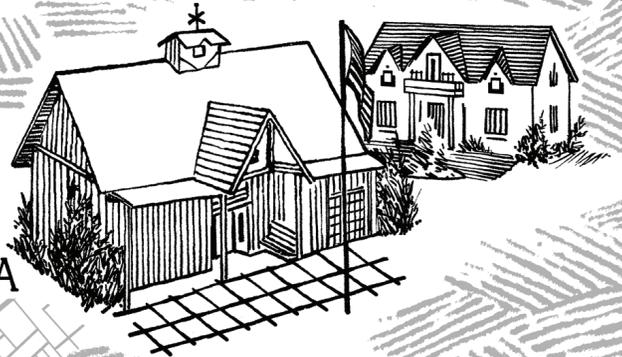
PHILO
70 MILES to
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM**

128

farmstead



• **SAINT
HELENA**

29



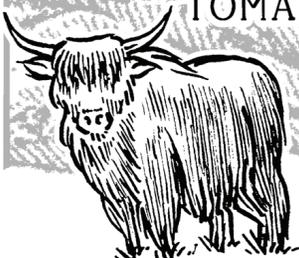
**MOUNTAIN
ESTATE**



**RUTHERFORD
ESTATE AND FARM**



TOMALES STATION



• **RUTHERFORD**

54 MILES