

ESTD 1872



FOR THE TABLE

- 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

STARTERS

- WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, gribiche 19
- CARAMELIZED BEETS 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, grilled bread* 21/38
- GRASS-FED BEEF CHILI black beans, cheddar 16
- HONEYNUT SQUASH SOUP pistachio dukkah 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

- 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
- 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
- PLANCHA SEARED LOCAL PETRALE SOLE cauliflower, potatoes, lemon butter, carrot cardamom puree 35
- WOOD GRILLED HERITAGE PORK CHOP honey nut squash, savory spinach, green garlic and sauce moutarde 48
- WEST COAST CRAB ROLL butter toasted brioche, french fries 42
- "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*

SIDES & EXTRAS

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

FROM OUR RANGH

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, radish and more.

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

EXECUTIVE CHEF STEPHEN BARBER

CASHLESS - VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER ACCEPTED



farmstead

**LONG MEADOW RANCH
NAPA VALLEY**

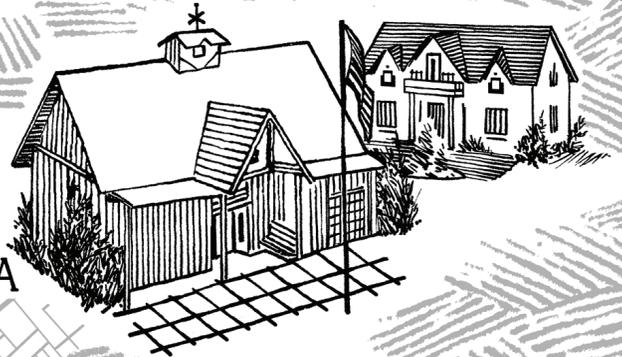
PHILO
70 MILES to
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM**

128

farmstead



• **SAINT
HELENA**

29



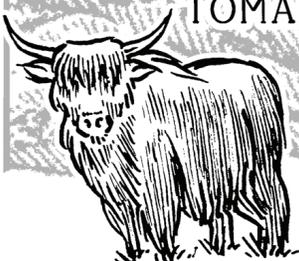
**MOUNTAIN
ESTATE**



**RUTHERFORD
ESTATE AND FARM**



TOMALES STATION



• **RUTHERFORD**

54 MILES