

ESTD 1872



Excellence through Responsible Farming

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, baguette 19

STARTERS

- WOOD GRILLED DELTA ASPARAGUS pickled farm egg, croutons, gribiche 22
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 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 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 green garlic, roasted mushrooms & asparagus 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 romanesco, potatoes, lemon butter, carrot cardamom puree 35
WOOD GRILLED HERITAGE PORK CHOP honey nut squash, savoy 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

- | | | |
|--|--|--|
| 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 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 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**

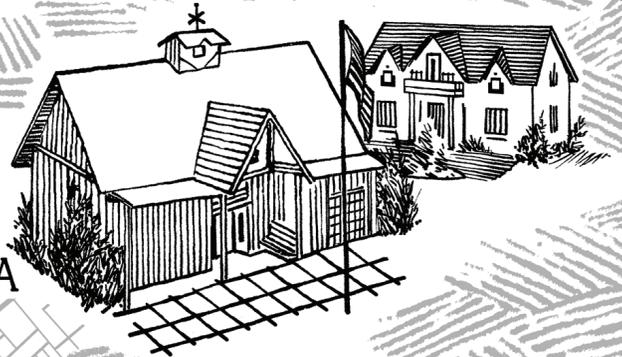
PHILO
70 MILES to
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM**

128

farmstead



• **SAINT
HELENA**

29



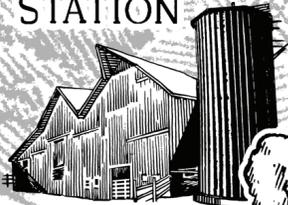
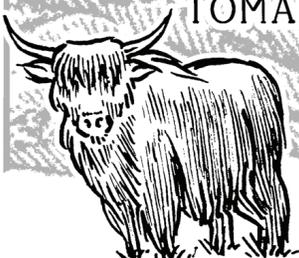
**MOUNTAIN
ESTATE**



**RUTHERFORD
ESTATE AND FARM**



TOMALES STATION



• **RUTHERFORD**

54 MILES