

ESTD 1872



Excellence through Responsible Farming

FOR THE TABLE

MINI HAM SANDWICHES proscuitto, 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, grilled bread 25

SMOKED CHICKEN WINGS alabama white sauce 19

DI STEFANO BURRATA whole roasted garlic, estate olive oil, baguette 19

STARTERS

WOOD GRILLED CASTROVILLE ARTICHOKE grilled lemon, 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

TODAY'S SOUP 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

CA WILD KING SALMON snap peas, asparagus, fingerling potatoes, spring onion, soubise 52

WOOD GRILLED HERITAGE PORK CHOP grits, broccolini, apple chutney 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

WOOD GRILLED ASPARAGUS 14
lemon ricotta, pinenuts

CHEDDAR BISCUITS 12
honey butter

CREAMY GRITS 10
white cheddar, fresno

MAC AND CHEESE 18
white cheddar *add bacon 4*

WOOD ROASTED BROCCOLINI 14
lemon, garlic, chili flake

POTATO SALAD 7
bacon, whole grain mustard

COLESLAW 7
napa cabbage, green apple

CRISPY HERB FRIED POTATOES 9
spicy mayo

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

05/06



farmstead

**LONG MEADOW RANCH
NAPA VALLEY**

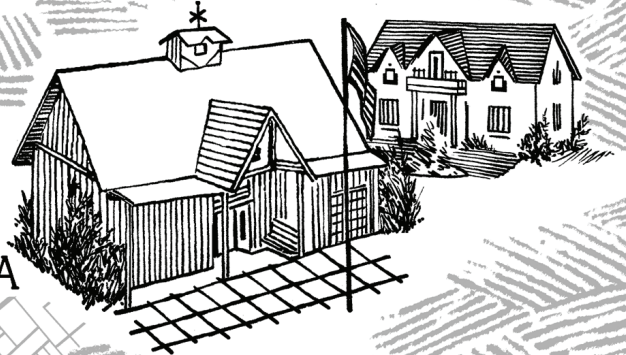
PHILO
70 MILES to
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM**

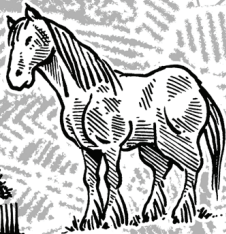
128

farmstead



• **SAINT
HELENA**

29



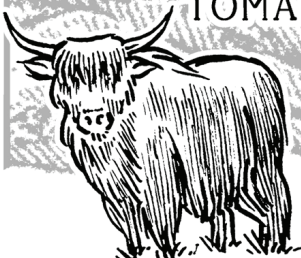
**MOUNTAIN
ESTATE**



**RUTHERFORD
ESTATE AND FARM**



TOMALES STATION



• **RUTHERFORD**

54 MILES