

**TO DRINK**

FARMSTEAD BLOODY MARY 20  
 vodka, smoked bacon, house pickled garden vegetables, seasoned salt rim  
*-substitute house infused spicy tequila 22*

BELLINI 19  
 giffard peach, peach puree, sparkling wine

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 prosciutto, pepper jelly 22

DEVILED EGGS pimento cheese, crispy ham 13

GIOIA 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

TODAY'S SOUP 14

**STARTERS**

MEXICAN STYLE STREET CORN spicy mayo, feta, cilantro 18

CARAMELIZED BEETS skyhill goat cheese crema, greens, chimichurri 18

SALAD OF GARDEN LETTUCE green goddess, seasonal fruit, 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

GRILLED IDAHO TROUT mushrooms, fennel, sunny side-up egg, hollandaise 38

BISCUITS & "LIFE EVERLASTING" SAUSAGE GRAVY sunny side-up egg 25

CALIFORNIA ARBORIO RICE ROASTED MUSHROOMS, SUMMER SQUASH, BASIL PISTOU 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*

GRASS-FED STEAK & EGGS sunny side-up eggs, crispy potatoes, chimichurri AQ

SMOKED PORK HASH mushrooms, shishito peppers, corn, crispy potatoes, hollandaise, chimichurri 38

HERITAGE ST LOUIS RIBS green apple coleslaw 49

**SIDES & EXTRAS**

POTATO SALAD 7  
 bacon, whole grain mustard

CREAMY GRITS 10  
 white cheddar, fresno

FARMSTEAD BACON 14  
 applewood smoked

CRISPY HERB FRIED POTATOES 8  
 spicy mayo

COLESLAW 7  
 cabbage, green apple

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 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 PAYMENT ONLY - VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER ACCEPTED

6/7



**farmstead**

**LONG MEADOW RANCH  
NAPA VALLEY**

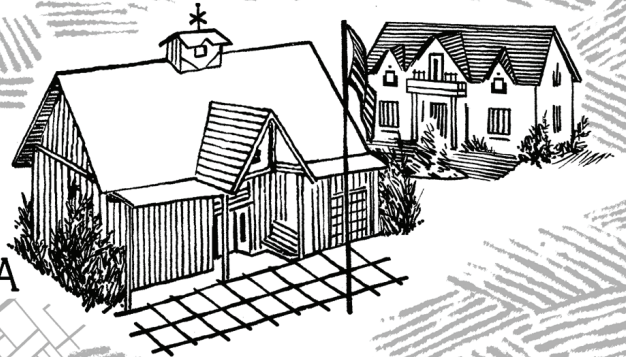
**PHILO**  
70 MILES to  
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE  
ANDERSON VALLEY TASTING ROOM**

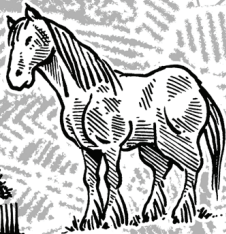
128

**farmstead**



• **SAINT  
HELENA**

29



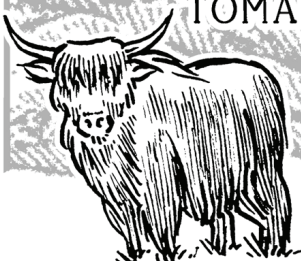
**MOUNTAIN  
ESTATE**



**RUTHERFORD  
ESTATE AND FARM**



**TOMALES STATION**



• **RUTHERFORD**

54 MILES