ESTD 1872

farmstead
LONG MEADOW RANCH
Excellence through Responsible Farming

MON-FRI
3 - 6 PM

COCKTAILS

FARMSTEAD MARGARITA 16
tequila, fresh squeezed lime, sour, agave, salt rim

FARM-HATTAN 18
bourbon, sweet vermouth, dry vermouth

GREEN TEA LEMONADE 14
charbay green tea vodkahouse made lemonade

BEER & CIDER

SEASONAL ROTATION., pale ale 7

ORIGINAL PATTERN BREWING, pilsner 7

HENHOUSE BREWING CO., incredible ipa 7

THE LOCAL, draft beer and a pour of rotational whiskey 14

LONG MEADOW RANCH HARD CIDER, napa valley (500ml) 23

LONG MEADOW RANCH HARD CIDER, anderson valley (500ml) 23

LONG MEADOW RANCH WINES

PINOT GRIS, Long Meadow Ranch, Anderson Valley 15

SAUVIGNON BLANC, Long Meadow Ranch, Napa Valley 15

ROSE of PINOT NOIR, Long Meadow Ranch, Anderson Valley 12

PINOT NOIR, Farmstead, Anderson Valley 15

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

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

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EATS

BARBECUED OYSTERS (2pc) 10

PIMENTO CHEESE DIP crispy tortilla chips 12

PULLED PORK SLIDER barbecue sauce, coleslaw 8

SMOKED CHICKEN WINGS white barbeque sauce 18

NACHOS 12hr pulled pork, vella cheddar, fresno chile salsa 12

CRISPY HERB FRIED POTATOES spicy mayo 8

MAC & CHEESE white cheddar 15 add bacon 4

DEVILED EGGS pimento cheese (2pc) 7

CLASSIC FRENCH FRIES spicy mayo 8

FARMSTEAD CHEESESTEAK 20
chopped LMR grass fed beef sandwich, white cheddar, griddled onion, side of cherry peppers **available tuesday + wednesday*

WOOD OVEN ROASTED PIZZA

available monday, thursday + friday

MARGHERITA tomato sauce, fior di latte mozzarella, basil 22

STRACCIATELLA tomato sauce, double 8 straciatella 26

PEPPERONI tomato sauce, pepperoni, mozzarella 24

WHITE PIE seasonal squash, squash blossoms, pesto, chevre 26

FARMSTEAD WINE BAR & TASTING

Join us at our wine bar for a glass of wine, beer, or a craft cocktail in our charming farmhouse setting. Enjoy seasonal à la carte offerings, including wood-fired pizzas and locally inspired bites, or explore our curated wine, whiskey, and olive oil tastings.

Open Thursday - Monday. Walk-ins welcome.

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