

FOR THE TABLE

- MINI HAM SANDWICHES *prosciutto, 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
- GIOIA BURRATA *whole roasted garlic, estate olive oil, baguette* 19

STARTERS

- 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, 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 *wood grilled, french fries, creamy herb dijon, or maitre d' butter* AQ
- LONG MEADOW RANCH HIGHLAND GRASS-FED *california*
- FLANNERY HOLSTEIN *california*

PLATES

- GRILLED IDAHO TROUT *mushrooms, fennel, toasted almonds, bacon vinaigrette* 38
- 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*
- CA WILD KING SALMON *summer squash succotash, creamed corn, basil* 52
- WOOD GRILLED HERITAGE PORK CHOP *grits, roasted 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

- CHEDDAR BISCUITS 12  
*honey butter*
- CREAMY GRITS 10  
*white cheddar, fresno*
- POTATO SALAD 7  
*bacon, whole grain mustard*

- MAC AND CHEESE 18  
*white cheddar  
add bacon 4*
- WOOD ROASTED  
BROCCOLINI 14  
*lemon, garlic, chili flake*

- 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.

EXECUTIVE CHEF STEPHEN BARBER

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



**farmstead**

**LONG MEADOW RANCH  
NAPA VALLEY**

**PHILO**

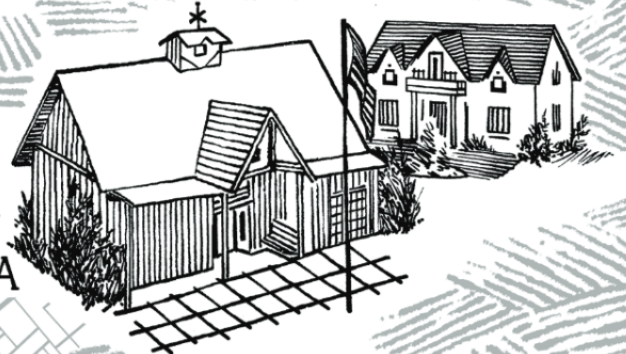
70 MILES to  
ANDERSON VALLEY



**ANDERSON VALLEY ESTATE  
ANDERSON VALLEY TASTING ROOM**

128

**farmstead**



• **SAINT  
HELENA**

29



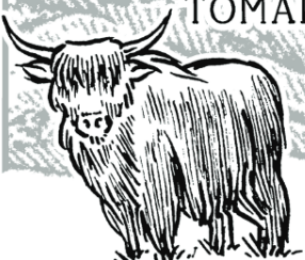
**MOUNTAIN  
ESTATE**



**RUTHERFORD  
ESTATE AND FARM**



**TOMALES STATION**



54 MILES



• **RUTHERFORD**