

EST^D 1872



SUNDAY
BRUNCH
11AM-3PM

TO DRINK

- FARMSTEAD BLOODY MARY *vodka, smoked bacon, house pickled garden vegetables, seasoned salt rim* 20
substitute house infused spicy tequila 22
- BELLINI *giffard peach, peach puree, sparkling wine* 19
- CLASSIC MIMOSA *sparkling wine with choice of orange, pineapple, grapefruit, cranberry juice* 16
- FRESH JUICE *choose from simple green juice or carrot-ginger blend (8oz)* 8

FOR THE TABLE

- WARM CINNAMON ROLL 8
- MINI HAM SANDWICHES *prosciutto, pepper jelly* 22
- DEILED 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

- 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 brioche, 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 BRISKET HASH *mushrooms, torpedo onion, garden peppers, potatoes, hollandaise, chimichurri* 38
- HERITAGE ST LOUIS RIBS *green apple coleslaw* 49

SIDES & EXTRAS

- | | | |
|---|---|---|
| POTATO SALAD 7
<i>bacon, whole grain mustard</i> | CREAMY GRITS 10
<i>white cheddar, fresno</i> | FARMSTEAD BACON 14
<i>applewood smoked</i> |
| CRISPY HERB FRIED POTATOES 8
<i>spicy mayo</i> | COLESLAW 7
<i>cabbage, green apple</i> | MAC AND CHEESE 18
<i>white cheddar
add bacon 4</i> |
| WOOD ROASTED BROCCOLINI 14
<i>lemon, garlic, chili flake</i> | | |

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.

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

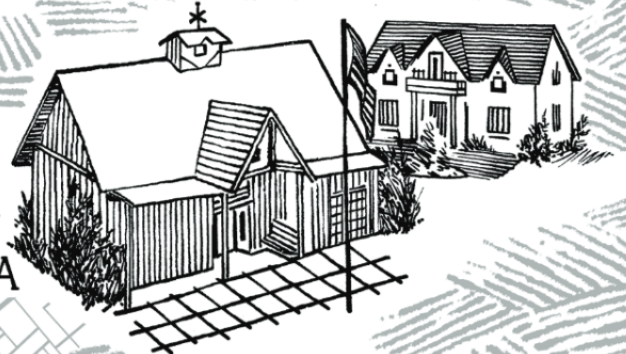
70 MILES to
ANDERSON VALLEY



ANDERSON VALLEY ESTATE
ANDERSON VALLEY TASTING ROOM

128

farmstead



• SAINT
HELENA

29



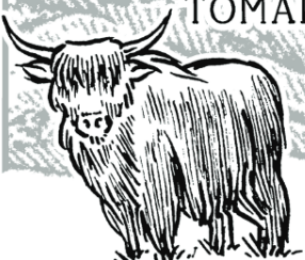
MOUNTAIN
ESTATE



RUTHERFORD
ESTATE AND FARM



TOMALES STATION



54 MILES



• RUTHERFORD