

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* 29
- FARMSTEAD CHARCUTERIE BOARD *cured meats, pickles, grilled bread* 32
- SMOKED CHICKEN WINGS *alabama white sauce* 21
- GIOIA BURRATA *whole roasted garlic, estate olive oil, baguette* 20

STARTERS

- CARAMELIZED BEETS *goat cheese crema, greens, chimichurri* 20
- SALAD OF LACINATO KALE *chili pequin, toasted parmesan, lemon tahini dressing* 22
add pulled chicken 9 or add pulled pork 9
- SALAD OF GARDEN LETTUCES *green goddess, seasonal fruit, sunflower seeds* 20
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 MT. LASSEN TROUT *mushrooms, fennel, toasted almonds, bacon vinaigrette* 42
- 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* 28
add sunny side-up egg 5, add avocado 4, add bacon 4
- CA WILD KING SALMON *summer squash succotash, creamed corn, basil* 54
- WOOD GRILLED HERITAGE PORK CHOP *grits, roasted broccolini, apple chutney* 52
- WEST COAST CRAB ROLL *butter toasted brioche, french fries* 45
- “BRICK COOKED” CHICKEN *cannellini beans, greens, salsa verde* 32
- 12 HOUR PULLED PORK SANDWICH *potato bun, creamy potato salad* 28
**available for lunch only*
- HERITAGE ST LOUIS RIBS *green apple coleslaw* 52
**freshly smoked - limited availability*

SIDES & EXTRAS

- | | | |
|---|---|---|
| CHEDDAR BISCUITS 13
<i>honey butter</i> | MAC AND CHEESE 18
<i>white cheddar
add bacon 4</i> | COLESLAW 7
<i>napa cabbage, green apple</i> |
| CREAMY GRITS 10
<i>white cheddar, fresno</i> | WOOD ROASTED BROCCOLINI 16
<i>lemon, garlic, chili flake</i> | CRISPY HERB FRIED POTATOES 9
<i>spicy mayo</i> |
| POTATO SALAD 7
<i>bacon, whole grain mustard</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 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



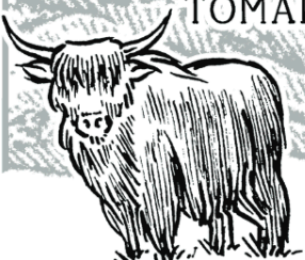
MOUNTAIN
ESTATE



RUTHERFORD
ESTATE AND FARM



TOMALES STATION



54 MILES



• RUTHERFORD