EST[D] 1872

farmstead
LONG MEADOW RANCH

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

CLASSIC MIMOSA *sparkling wine with choice of orange, pineapple, grapefruit, cranberry juice* 16

BELLINI *sparkling wine, peach puree, peach liqueur* 17

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

DEVILED EGGS *pimento cheese, crispy ham* 13

GIOIA BURRATA *whole roasted garlic, estate olive oil, baguette* 20

OYSTERS ON THE HALF SHELL *mignonette (1/2 dz)** MKT

SMOKED CHICKEN WINGS *alabama white sauce* 21

CHEDDAR BISCUITS *honey butter* 13

TODAY'S SOUP 14

STARTERS

CARAMELIZED BEETS *goat cheese crema, greens, chimichurri* 20

SALAD OF GARDEN LETTUCES *green goddess, seasonal fruit, sunflower seeds* 20
add pulled chicken 9

SALAD OF LACINATO KALE *chili pequin, toasted parmesan, lemon tahini dressing* 22
add pulled chicken 9

GRASS-FED BEEF TARTARE *farm egg, capers, cornichons, spicy mayo, baguette** 21/38

PLATES

WEST COAST CRAB ROLL *butter toasted brioche, french fries* 45

GRILLED IDAHO TROUT *mushrooms, fennel, sunny side-up egg, hollandaise* 42

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

CALIFORNIA ARBORIO RICE *roasted winter squash, mushrooms, crispy brussels sprouts, toasted pepitas* 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

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

SMOKED BEEF HASH *mushrooms, torpedo onion, garden peppers, potatoes, hollandaise, chimichurri* 38

HERITAGE ST LOUIS RIBS *green apple coleslaw* 52

SIDES & EXTRAS

POTATO SALAD 7
bacon, whole grain mustard

CREAMY GRITS 10
white cheddar, fresno

FARMSTEAD BACON 14
applewood smoked

CRISPY HERB FRIED POTATOES 9
spicy mayo

COLESLAW 7
cabbage, green apple

MAC AND CHEESE 18
white cheddar
add bacon 4

WOOD ROASTED BROCCOLINI 16
lemon, garlic, chili flake

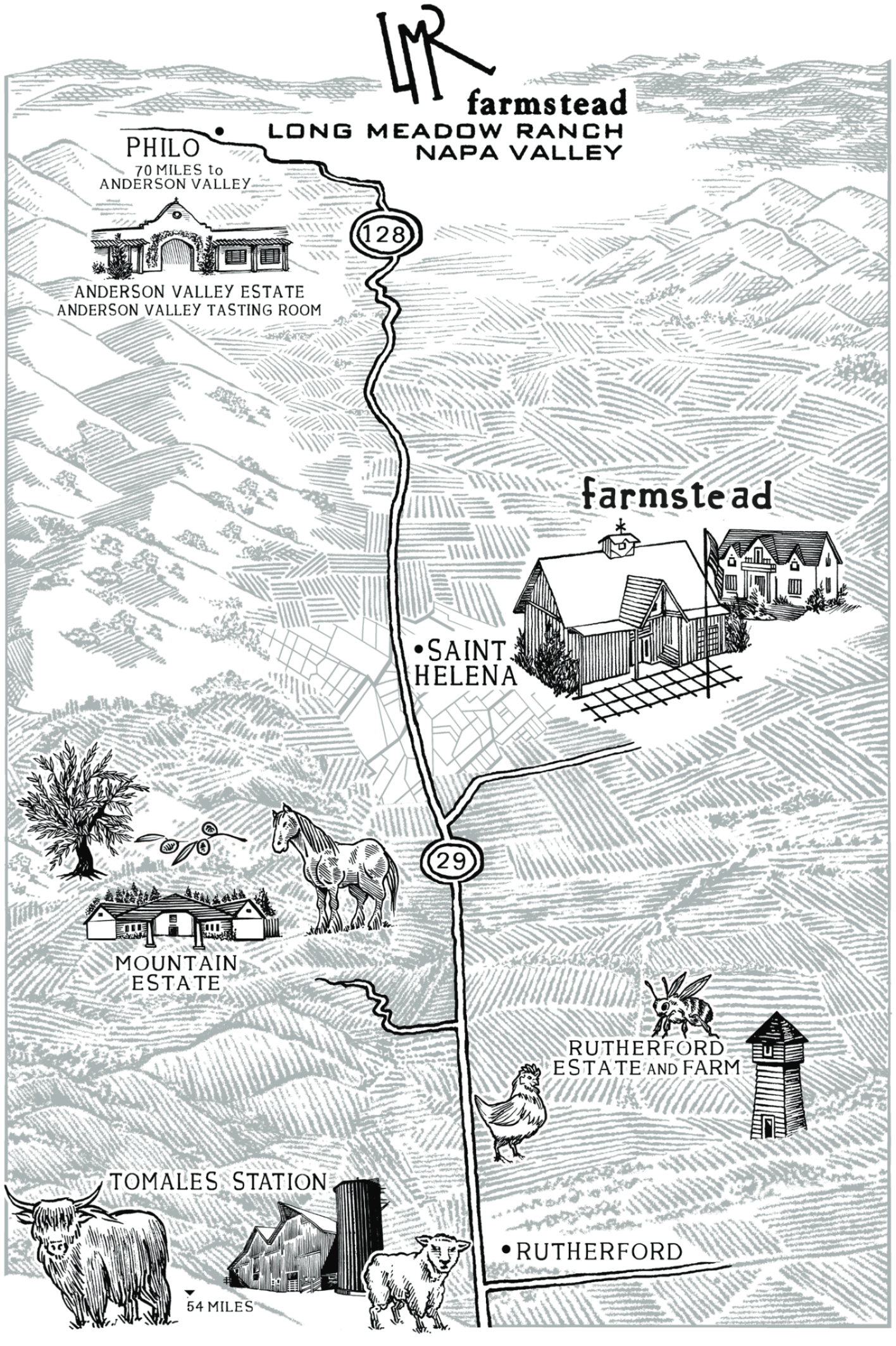
FROM OUR RANCH

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.

EXECUTIVE CHEF STEPHEN BARBER

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

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