EST[D] 1872

farmstead
LONG MEADOW RANCH

EAT

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

WOOD GRILLED CASTROVILLE ARTICHOKE *grilled lemon, gribiche* 20

CARAMELIZED BEETS *goat cheese crema, farm 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

WEST COAST CRAB ROLL *butter toasted brioche, french fries, farm greens, estate olive oil* 45

GRILLED IDAHO TROUT *mushrooms, fennel, toasted almonds, bacon vinaigrette* 42

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

PLANCHA SEARED LOCAL PETRALE SOLE *savoy spinach, fingerling potatoes, lemon butter, carrot purée* 38

WOOD GRILLED HERITAGE PORK CHOP *grits, roasted broccolini, apple chutney* 52

"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
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 16
lemon, garlic, chili flake

COLESLAW 7
napa cabbage, green apple

CRISPY HERB FRIED POTATOES 9
spicy mayo

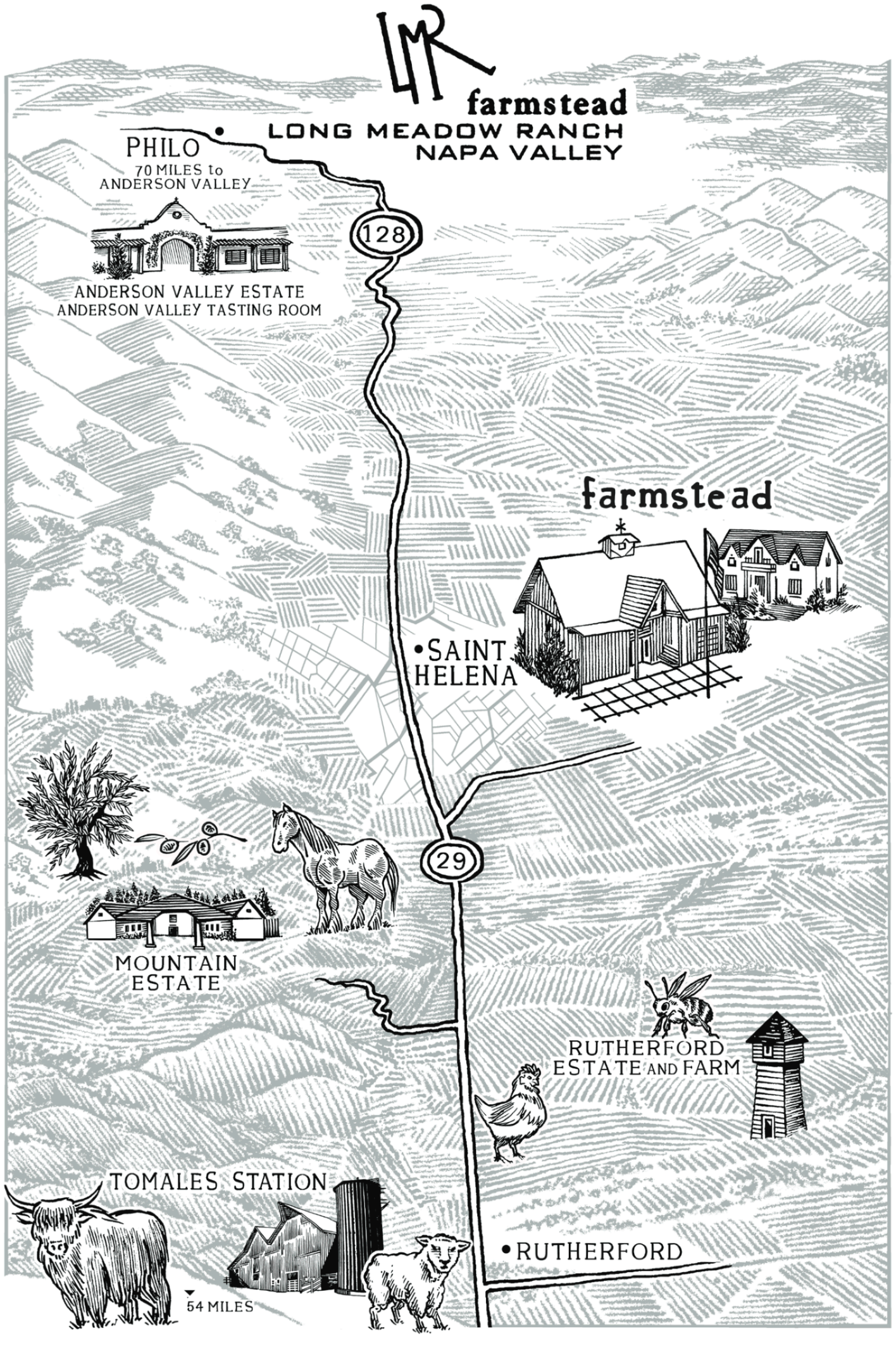
FROM OUR RANCH

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

110326

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



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