



FRIDAY, NOVEMBER 23rd 11:00AM TO 4:00PM

## MUNCHIES

**POLENTA FOCACCIA** pillowy soft red flint corn polenta focaccia with a fermented chili-honey butter \$7

**“CALI-CADO”** cali-style Hass avocado with Farm kimchi, Everything Seasoning and sweet herbs \$6

**PEPPERED PIG BACON** Applewood smoked bacon, tellicherry peppercorn and farm hot sauce (four) \$6

**WEST-COAST FRIED OYSTERS** panko-crusted Hama Hama oysters with farm kimchi and chili-aioli \$11

## JUST “BRUNCH” IT

**“WHITE BOLOGNESE”** the other-other white meat, spiced ground turkey “gravy” over buttermilk-cheddar biscuits \$9 (add farm egg \$3)

**“GREEN EGGS n’ HAM”** thick-sliced smoked Fra’Mani ham steak, chimichurri potatoes and chopped hard-boiled farm eggs \$10

**AVOCADO TOAST** grilled sourdough, Hass avocado, radish, Furikake and evoo \$12

## TRUCKER MENU

**POLLO ARROSTO** Mary’s Organic rotisserie chicken, rosemary infused evoo, lemon and sea salt  
\$11.5/half order \$20/full order

**CAVOLO SALAD** farm kale and cabbages, autumn apples, garlic-anchovy dressing and Pecorino cheese  
\$6/small \$10.5/large

**FUNGHI BRUSCHETTA** mixed assorted mushrooms, ricotta, chives and melted fontina \$12

## SWEET ENDINGS

**“AS IF YOU DIDN’T EAT ENOUGH PIE”** farm sweet potato and butternut squash pie, flaky crust and whipped cream \$5

**BUDINO** TCHO chocolate pudding with cabernet-infused sea salt and sweetened whipped cream \$5

Wines are available by the Glass, Carafe or Bottle inside our Tasting Room

Executive Chef: John McConnell  
Sous Chefs: Miles Davis and Magnus Young  
Farmer: Tessa Henry  
Winemaker: Laura Barrett