

## Brunch on Sunday, August 28th

Additional items to share  
Prices vary

Choose 4 dishes for the table to be shared family-style  
\$45 per person

**Caviar | 50 per ½ oz**  
traditional accompaniments  
*paired with champagne*  
*domaine carneros, "Le Reve", blanc de*  
*blanc | 34*

**6 oysters on the half shell | 22**  
shallot mignonette

**Fruits de Mer | 30**

**Zeppole's**  
Italian ricotta donut, plum compote  
*half dozen | 5*  
*dozen | 10*

Bubbles

**Domaine Carneros Mimosa | 15**  
lemon & basil **or** orange juice with  
domaine carneros, brut, 2011

**Domaine Carneros Brut Rosé | 17**  
carneros, napa valley, nv

**Schramsberg Blanc de Blancs | 21**  
brut, napa valley, 2013

**Veuve Cliquot Brut | 30**  
'yellow label,' reims, champagne, nv

Coffee & Tea

**Moschetti Artisan French Press**  
**Coffee | 7**

**Espresso | 5**

**Cappuccino | 5**

**Latte | 5**

**Assorted Mighty Leaf Tea | 5**  
earl grey, tropical green, chamomile,  
rooibos, organic breakfast, mint

Fresh Juices

**Green Juice | 8**  
kale, celery, apple, cucumber, ginger

**Grapefruit Juice | 6**

**Orange Juice | 6**

**Blistered Garden Peppers**  
sea salt, citrus, garlic, herb aioli

**Avocado Toast**  
smoked steelhead salmon, house made rye bread,  
crispy capers, pickled pearl onions

**Blueberry Crostada**  
lemon zest, crème fraîche

**Beets and Berries**  
fresh ricotta, garden greens, pistachio, granola

**Garden Tomato Salad**  
k & j farms nectarines, almond crumble, burrata

**Buttermilk Biscuits**  
k & j farms figs, foie gras mousse

**Brioche French Toast**  
caramelized banana, candied pecans

**Lobster BLT**  
parker house roll, crispy bacon, cherry tomatoes garden  
herbs

**Breakfast Flatbread**  
scrambled eggs, crème fraîche, trumpet mushroom  
"bacon"

**Shrimp & Grits**  
pickled peppers, cured ham broth

**"Bacon & Egg's"**  
soft scrambled truffled eggs, prosciutto chips

**Sweet Corn Johnny Cake**  
72 hour short rib, braised collard greens, sunnyside egg

**Alaskan Halibut**  
variations of summer squash, butter milk

**Chicken & Waffle**  
smoked fried chicken, pepper jelly, maple syrup

**Crispy Duck Confit Hash**  
frisée salad, poached egg, pickled ramp

Executive Chef Aaron Meneghelli  
Chef de Cuisine Nick Sherman

# F A R M

AT THE CARNEROS INN

## Brunch Cocktails

**The 'Ox Heart' | 14**  
uncle val's botanical gin, apricots, FARM  
garden oxheart carrots, ginger beer

**Hibiscus Fields | 15**  
russian standard vodka, hibiscus, lemon,  
sparkling water

**FARM's Bloody Mary | 14**  
greenmark vodka, smoked tomato juice,  
capers, horseradish

**Bourbon & Coco | 16**  
eagle rare bourbon, kaluha, godiva chocolate,  
cold or hot

## Beer

**Ballast Point, Grapefruit Sculpin IPA | 8**

**Éphémère Apple, White Ale (750 ml) | 18**

**Saison Dupont, Brasserie, Belgium | 8**

**North Coast 'Brother Thelonious' | 8**

## White Wine

**Honig, Sauvignon Blanc, Rutherford, 2015**  
glass 13, bottle 52

**Galerie, Riesling, Napa Valley, 2015**  
glass 14, bottle 57

**William Fevre, Chablis, Burgundy, 2014**  
glass 18, bottle 72

**ZD, Chardonnay, California, 2014**  
glass 19, bottle 76

## Rose and Red Wine

**Brick & Mortar, Rosé of Pinot Noir, Napa Valley, 2015**  
glass 15, bottle 60

**Poseidon, Pinot Noir, Carneros, 2013**  
glass 17, bottle 70

**Preston, Zinfandel, Dry Creek Valley, 2013**  
glass 15, bottle 60

**Silverpoint, Cabernet Sauvignon, Napa Valley, 2011**  
glass 19, bottle 76

*Cocktails inspired by our natural surroundings, FARM garden on property, resources and people. **Wine list**  
available upon request.*

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