

F A R M

AT THE CARNEROS INN

BAR MENU

SPANISH MARCONA ALMONDS

Olive Oil, Sea Salt
9

ASSORTED OLIVES

Citrus, Herbs, Olive Oil
9

CHILLED SWEET PEA SOUP

Watercress Pain Perdue, Hearts of Palm,
Radish, Carrot Crème Fraîche
9

HOG ISLAND SWEETWATER OYSTERS

Sparkling Wine Mignonette
18/32

DUCK RILLETTE IN A JAR

Toasted Épi Baguette
12

TASTING TRIO OF ARTISAN CHEESE

Marshall Farms Honeycomb, Seasonal Fruit Compote
16

CHARCUTERIE

Pickled Shallots, Cornichons, Olives
12

CRUDO OF HAMACHI

Seaweed Salad, Daikon Sprouts, Fennel Cream,
Orange-Ginger Marinade
17

PORK CROQUETTES

Apple Relish, Frisée, Whole-Grain Mustard
9

COUNTRY HAM AND CHEESE

Grilled Parisian Ham and Gruyère Cheese,
Country Bread, Green Salad
14

ORGANIC BUTTER LETTUCE

Shaved Celery, Bing Cherries, Marcona Almonds,
Cherry-Balsamic Vinaigrette
13

FARM BURGER

Potato Bun, Crispy Fries, Blue, Jack, or Cheddar Cheese
16 (truffle fries add \$4)

WOOD STONE OVEN FLATBREADS

Hen of the Woods Mushrooms, Garlic Confit,
Fromage Blanc
15

Maine Lobster, Manchego Cheese, Caramelized Onions, Arugula,
Meyer Lemon

22