

F A R M

AT THE CARNEROS INN

BAR MENU

SPANISH MARCONA ALMONDS

St. Helena Olive Oil, Sea Salt

9

ASSORTED OLIVES

Citrus, Herbs, Olive Oil

7

PACIFIC COAST OYSTERS

Available Only in FARM Bar

Sparkling Wine Mignonette

3 each

TASTING TRIO OF ARTISAN CHEESE

Marshall Farms Honeycomb, Seasonal Fruit Compote

16

CHARCUTERIE PLATE OF ASSORTED

CURED MEATS

Pickled Shallots, Olives

15

VENISON CARPACCIO

Celery Root Rémoulade, Micro Celery,

Extra Virgin Olive Oil, Fleur de Sel

17

CHILLED SPRING GARLIC AND FINGERLING POTATO SOUP

Dungeness Crab Salad, Micro Arugula

9

WOOD STONE OVEN FLATBREAD

Niçoise Olive Tapenade, Mascarpone,

Arugula, Lemon Vinaigrette

13

FARM CERTIFIED ANGUS CHEESEBURGER

Available Only in FARM Bar

Blue, Jack, or Cheddar Cheese, Potato Bun, Crispy Fries

15