

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

ORGANIC BUTTER LETTUCE

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

13

TASTING TRIO OF ARTISAN CHEESE

Marshall Farms Honeycomb, Seasonal Fruit Compote

16

DUCK RILLETTE IN A JAR

Toasted Baguette

16

CHARCUTERIE

Pickled Shallots, Cornichons, Olives

15

TODAY'S QUICHE

Mixed Green Salad

15

GRILLED COUNTRY HAM & CHEESE

Parisian Ham, Gruyère, Green Salad

14

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