

# F A R M

AT THE CARNEROS INN

## BAR MENU

### SPANISH MARCONA ALMONDS

Olive Oil, Sea Salt

9

### ASSORTED OLIVES

Citrus, Herbs, Olive Oil

7

### HOG ISLAND SWEETWATER OYSTERS

Sparkling Wine Mignonette

18/32

### DUCK RILLETTE IN A JAR

Toasted Baguette

16

### TASTING TRIO OF ARTISAN CHEESE

Marshall Farms Honeycomb, Seasonal Fruit

Compote

16

### CHARCUTERIE

Pickled Shallots, Cornichons, Olives

16

### HAMACHI TARTARE

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

### 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,

Laura Chenel's Chèvre

15

Maine Lobster, Manchego Cheese, Caramelized

Onions, Arugula, Meyer Lemon

22