

# 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

### HOG ISLAND SWEETWATER OYSTERS

Sparkling Wine Mignonette  
18/32

### ORGANIC BUTTER LETTUCE

Shaved Carrots, Radish, Celery,  
Parmigiano-Reggiano, Mustard Vinaigrette  
9.5

### TASTING TRIO OF ARTISAN CHEESE

Marshall Farms Honeycomb, Seasonal Fruit Compote  
16

### AHI TUNA TARTAR

Curry Oil, Pine Nuts, Papadoms  
12

### CHARCUTERIE

Pickled Shallots, Cornichons, Olives  
12

### CAROLINA STYLE SLIDERS

Slow Braised Pork, Pickled Garden Vegetables  
12.5

### DUNGENESS CRAB CAKES

Celery Root, Lemon Aioli, Old Bay  
16

### KENTUCKY HOT BROWN

Turkey, Tomato, Bacon, Gruyère  
12

### BBQ SHRIMP & GRITS

Antebellum Grits, Chefs BBQ Sauce, Pancetta  
15

### FARM BURGER

Potato Bun, Crispy Fries, Jack or Cheddar Cheese  
16  
Blue cheese add 2, truffle fries add 4

### LAMB BACON FLATBREAD

House Made Sauerkraut, Quince, Emmental  
15

### NEW YORK STEAK

Crispy Fries, Pinot Noir Sauce  
25