

STARTERS

- BANANA CHOCOLATE WALNUT BREAD 7**
orange sassafras butter
- GRANOLA 9** *strauss yogurt, seasonal preserves*
- CERTIFIED ANGUS BEEF TARTARE 11**
radish, hollandaise, toasted brioche, cress
- DEVILED EGGS 7** *smoked trout, fresh dill*
- SCALLION HUSHPUPIES 8**
Mt. Beasor Farms sugar cane syrup butter
- DI STEFANO'S BURRATA TOAST 12** *brioche, country ham, pear, walnuts, arugula & herb salad, bourbon barrel aged sherry vinaigrette*
- HEIRLOOM SQUASH SOUP 10** *grilled grapes, brown butter, cress, creme fraiche*
- ROASTED VEGETABLES 10** *Chef's seasonal selection, pickled peppers, goat cheese, romesco sauce*

BEVERAGES
three dollars

ICED TEA
Arnold Palmer add 1

LEMONADE

SODA
coke, diet coke, sprite, ginger ale

SPARKLING WATER
Waiwera (500ml)

EQUATOR COFFEE

SILK ROAD ORGANIC TEA
Earl Grey, Peppermint Leaf, Genmaicha, Keemun

BREAKFAST

- ORANGE & BOURBON FRENCH TOAST 14**
roasted quince, vanilla whipped cream
- BUTTERMILK WAFFLES 14**
blueberry, creme fraiche, Mt Beasor Farms sugar cane syrup
- SMOKED BACON, EGG & AGED CHEDDAR CROISSANT 14**
served with breakfast potatoes
- COUNTRY HAM & ROASTED TOMATO BENEDICT 15**
served with breakfast potatoes
- DIABLO SCRAMBLE 15**
scrambled eggs, breakfast sausage, bacon, bell peppers, potato, grilled onion, aged cheddar, served with toast
- FARMER'S MARKET OMELET 16**
Chef's selection of veggies and cheese, breakfast potatoes, served with toast
- HAM & AGED CHEDDAR OMELET 16**
breakfast potatoes, served with toast
- MY MAMA'S BREAKFAST PLATE 16**
aged cheddar cheese grits, 2 eggs your way, applewood smoked bacon, breakfast sausage, buttermilk biscuit with sugar cane syrup butter

LUNCH

- SANDWICHES //** served with choice of fries, house made chips or side farmer's market salad
- SMOKED TURKEY CLUB 15**
McKenzie Farms turkey, swiss cheese, bacon, avocado, butter lettuce, sundried tomato aioli, toasted seeded sourdough
- GRASS FED BEEF BURGER 16**
brown butter caramelized onions, butter lettuce, roasted tomato, white truffle aioli, brioche bun
- HERBED SALMON BURGER 17**
brown butter caramelized onions, arugula, pickled green tomatoes, basil aioli, brioche bun
- CHICKEN SALAD SANDWICH 15**
toasted pecans, granny smith apple, smoked bacon, avocado, rocket arugula, panorama croissant
- SALADS**
- ALMANAC COBB 15**
butter lettuce, classic toppings, lemon sweet tea brined chicken, smoked blue cheese dressing
- FARMER'S MARKET 11**
lacinato kale, fresh veggies, house-made granola, goat cheese, cranberry sugar cane syrup vinaigrette
- WINTER FRUIT 12**
butter lettuce, arugula, frisse, fennel, boney vinaigrette
- ROASTED BEETS 12** *smoked blue cheese, celery, arugula, candied pecans, orange marmalade*



STARTERS

SCALLION HUSHPUPIES 8

Mt. Beasor Farms sugar cane syrup butter

DEVILED EGGS 7 *smoked trout, fresh dill*

HEIRLOOM SQUASH SOUP 10 *grilled grapes, brown butter, cress, truffle crème fraîche*

CERTIFIED ANGUS BEEF TARTARE 11 *radish, hollandaise, toasted brioche, cress*

DI STEFANO'S BURRATA TOAST 12

brioche, country ham, pear, walnuts, arugula & herb salad, bourbon barrel aged sherry vinaigrette

COUNTRY MEATBALLS 13 *smoked ham gravy, roasted garlic tomato ciabatta*

STEAMED MUSSELS ~~12~~ CLAMS 14

smoked ham hock, mustard greens, tomato toast

ROASTED VEGETABLES 10 *Chef's seasonal selection, pickled peppers, goat cheese, romesco sauce*

CURED MEATS ~~12~~ ARTISAN CHEESE COMBO BOARD 18

local and house made charcuterie, pickled veggies, accompaniments, Chef's selection of cheese, candied pecans, pepper jelly, fruit

CURED MEAT BOARD 12 / ARTISAN CHEESE BOARD 12

BEVERAGES

three dollars

ICED TEA

Arnold Palmer add 1

LEMONADE

SODA

coke, diet coke, sprite, ginger ale

SPARKLING WATER

Waiwera (500ml)

EQUATOR COFFEE

SILK ROAD ORGANIC TEA

Earl Grey, Peppermint Leaf, Genmaicha, Keemun

SALADS

ALMANAC COBB 15 *butter lettuce, classic toppings, lemon sweet tea brined chicken, creamy herb dressing*
Wine Pairing: *Chardonnay, Frank Family, Sonoma 17*

FARMER'S MARKET 11 *lacinato kale, fresh veggies, house-made granola, goat cheese, cranberry sugar cane syrup vinaigrette*

Wine Pairing: *Sauvignon Blanc, Bluxome Street, Russian River 12*

WINTER FRUIT 12 *butter lettuce, arugula, frisse, fennel, honey vinaigrette*

Wine Pairing: *Rose, Byott, Provence 14*

ROASTED BEETS 12 *smoked blue cheese, celery, arugula, candied pecans, orange marmalade*

Wine Pairing: *Albarino, Pazo Barrantes, Rias Baixas 12*

SANDWICHES

Served with choice of fries, house made chips or side farmer's market salad

GRASS FED BEEF BURGER 16 *brown butter caramelized onions, butter lettuce, roasted tomato, white truffle aioli, served on brioche bun*

Beer Pairing: *Deschutes Mirror Pond Pale Ale 6*

CHICKEN SALAD SANDWICH 15 *toasted pecans, granny smith apple, smoked bacon, avocado, rocket arugula, served on panorama croissant*

Wine Pairing: *Cbenin Blanc, Dry Creek, Sonoma 10*

HERBED SALMON BURGER 17 *brown butter caramelized onions, arugula, pickled green tomatoes, basil aioli, served on brioche bun*

Wine Pairing: *Pouilly-Fouisse, Louis Latour, France 16*

GRASS FED STEAK AND AGED CHEDDAR MELT 15 *brown butter caramelized onions, roasted poblano pepper, horseradish aioli, rocket arugula, served on toasted ciabatta*

Beer Pairing: *Tempranillo, Murrietta, Logrono 13*

SMOKED TURKEY CLUB 15 *McKenzie Farms turkey, swiss cheese, bacon, avocado, butter lettuce, sundried tomato aioli, served on toasted seeded sourdough*

Wine Pairing: *Grenache Blanc, Kinero Alice, Paso Robles 14*



DANVILLE farmer's almanac /dinner

STARTERS

- SCALLION HUSHPUPIES 8** *Mt. Beasor Farms sugar cane syrup butter*
- DEVILED EGGS 7** *smoked trout, fresh dill*
- HEIRLOOM SQUASH SOUP 10** *grilled grapes, brown butter, cress, crème fraîche*
- CERTIFIED ANGUS BEEF TARTARE 11** *radish, hollandaise, toasted brioche, cress*
- DI STEFANO'S BURRATA TOAST 12** *brioche, country ham, pear, walnuts, arugula & herb salad, bourbon barrel aged sherry vinaigrette*
- ROASTED BEETS 10** *smoked blue cheese, celery, arugula, candied pecans, orange marmalade*
- ROASTED VEGETABLES 10** *Chef's seasonal selection, pickled peppers, goat cheese, romesco sauce*
- COUNTRY MEATBALLS 13** *smoked ham gravy, roasted garlic tomato ciabatta*
- STEAMED MUSSELS ^{AND} CLAMS 14** *smoked ham hock, mustard greens, tomato toast*
- FARMER'S MARKET SALAD 8** *lacinato kale, fresh veggies, house-made granola, goat cheese, cranberry sugar cane syrup vinaigrette*
- WINTER FRUIT SALAD 8** *butter lettuce, arugula, frisse, fennel, boney vinaigrette*
- CURED MEAT BOARD 12** *local and house made charcuterie, pickled veggies, accompaniments*
- ARTISAN CHEESE BOARD 12** *Chef's selection of cheese, candied pecans, pepper jelly, fruit*
- COMBINATION OF CURED MEATS ^{AND} ARTISAN CHEESE 18**

Our seasonally inspired menus emphasize the use of fresh, organic & locally sourced ingredients whenever possible

ENTREES

- GRILLED BONE-IN PORK CHOP 27** *Homestead Ranch pork, corona beans, bacon, mustard greens, baby turnip salad*
Wine Pairing: *Syrah, Delas, Cotes du Rhone 11*
- WALNUT CRUSTED CATCH OF THE DAY 28** *smoked blue cheese mashed potatoes, celery root slaw, pear butter vinaigrette*
Wine Pairing: *Albarino, Pazo Barrantes, Rias Baixas 12*
- HERB ROASTED CHICKEN ^{AND} DUMPLINGS 24** *potato-ricotta dumplings, carrots, braised celery, truffled chicken gravy*
Wine Pairing: *Riesling/Pinot Blanc, Hugel Gentil, Alsace 14*
- SCALLOP ^{AND} WILD MUSHROOM PAPPARDELLE 26** *bay scallops, oyster mushrooms, bloomsdale spinach, leek fondue*
Wine Pairing: *Chardonnay, Frank Family, Sonoma 17*
- CERTIFIED ANGUS FLAT IRON STEAK 28** *cocoa nib & guajillo chili rub, farro salad with kale, roasted carrots, mixed mushrooms, red wine & cocoa nib vinaigrette*
Wine Pairing: *Cabernet Sauvignon, Montagna Tre Vigneti, Napa 18*
- SLOW ROASTED LAMB 28** *spring onion cous cous, chickpea stew, eggplant, spiced yogurt, goat feta*
Wine Pairing: *Tempranillo, Murrietta, Logrono 13*

Vegan and Vegetarian dishes are available upon request. Please inquire with your server.

SEASONAL TASTING MENU

Let Chef Tim take you on a culinary journey of Farmer's Almanac

5 COURSE TASTING MENU 60 *add wine pairing 35*

We kindly request participation from the entire table to enjoy the tasting menu. Available to order until 9pm.



Water service upon request in compliance with California regulations. Bread service upon request. 20% gratuity for parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

eleven dollars

WINTER OUTLOOK
bourbon, spiced apple syrup, lemon,
cinnamon, Golden State cider

SOLSTICE
vodka, house made
earl grey syrup, lemon, mint

DIABLO ROJO
tequila, mezcal, cassis, ginger
syrup, lime, IPA

SUN DIAL
white rum, pineapple gum,
aperol, lime

OLD FASHIONED
Bulleit Rye, sugar, bitters

ECLIPSE
gin, honey syrup, lemon, lavender

MULLED SPICED WINE
spiced red wine served hot

WINE

WHITE

| | | |
|----------------------|---------------------------------------|-------|
| SAUVIGNON BLANC | Bluxome Street, Russian River, 2014 | 12/46 |
| GRENACHE BLANC | Kinero Alice, Paso Robles, 2015 | 14/54 |
| RIESLING/PINOT BLANC | Hugel Gentil, Alsace, 2014 | 14/54 |
| CHENIN BLANC | Dry Creek, Sonoma, 2015 | 10/38 |
| ALBARINO | Pazq Barrantes, Rias Baixas, 2014 | 12/46 |
| CHARDONNAY | Louis Latour, France, 2014 | 16/62 |
| CHARDONNAY | Mer Soleil, Santa Barbara, 2014 | 12/46 |
| CHARDONNAY | Frank Family, Sonoma, 2014 | 17/66 |
| ROSE | Byott, Provence, 2015 | 14/46 |
| PINOT GRIS | 7 Vineyards, Healdsburg, 2014 | 34 |
| SAUVIGNON BLANC | Flora Springs, Napa, 2014 | 50 |
| BIANCO-ETNA | Pietradolce Archibineri, Sicily, 2014 | 68 |
| VIOGNIER | Zaca Mesa, Santa Ynez, 2014 | 62 |
| DES-PAPES BLANC | Dom Vieux Lazaret, France, 2011 | 72 |
| CHARDONNAY | Flowers, Carneros, 2014 | 84 |

SPARKLING

| | | |
|-----------|---------------------------------|-------|
| CAVA | Mont Marcal, Spain, 2012 | 10/38 |
| BRUT ROSE | Bailly Lapierre, France, NV | 12/46 |
| CHAMPAGNE | Jacquot, France, NV | 60 |
| CHAMPAGNE | Veuve Clicquot Brut, France, NV | 112 |

RED

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|--------------------|--|-------|
| PINOT NOIR | Trinity Hill, Hawkes Bay, 2014 | 10/38 |
| PINOT NOIR | Alma Rosa, Santa Rita Hills, 2013 | 14/54 |
| SYRAH | Delas, Cotes du Rhone, 2014 | 11/42 |
| MERLOT | Educated Guess, Napa, 2014 | 11/42 |
| MALBEC | Gascon, Mendoza, 2015 | 10/38 |
| TEMPRANILLO | Murrietta, Logrono, 2011 | 13/50 |
| ZINFANDEL | Neyers, Napa, 2014 | 15/58 |
| SUPER TUSCAN | Mongrana, Tuscany, 2011 | 13/50 |
| CABERNET SAUVIGNON | Round Pond Kith & Kin, Napa, 2014 | 15/58 |
| CABERNET SAUVIGNON | Montagna Tre Vigneti, Napa, 2014 | 18/70 |
| BORDEAUX BLEND | Pessimist, Paso Robles, 2014 | 12/46 |
| ZINFANDEL | Saldo, Northern California, 2014 | 58 |
| PINOT NOIR | Gary Farrell, Russian River, 2013 | 78 |
| PINOT NOIR | Red Stitch, Santa Lucia Highlands, 2014 | 118 |
| SYRAH | Fess Parker, Santa Barbara, 2013 | 48 |
| GRENACHE | Sella and Mosca, Scardegna, 2011 | 44 |
| SANGIOVESE | Mazzei Fonterutoli Chianti Classico, Tuscany, 2012 | 60 |
| TEMPRANILLO | Condado de Haza, Duero, 2011 | 48 |
| CABERNET SAUVIGNON | Jordan, Sonoma, 2012 | 72 |
| CABERNET SAUVIGNON | Trefetban, Napa, 2013 | 88 |
| CABERNET SAUVIGNON | Caymus, Napa, 2014 | 130 |
| BAROLO | Paulo Scavino, Piedmont, 2012 | 120 |

THE MANHATTAN PROJECT

"BUILD YOUR OWN MANHATTAN"

| | |
|------------------------------|-------------------------------|
| 1 CHOOSE YOUR WHISKEY | 2 CHOOSE YOUR VERMOUTH |
| BUFFALO TRACE 11 | Carpano Antica |
| WOODFORD RESERVE 13 | Punt e Mes |
| ANGELS ENVY 14 | Cacchi di Torino |
| TEMPLETON RYE 11 | 3 CHOOSE YOUR BITTERS |
| HIGHWEST DOUBLE RYE 14 | Old Fashioned |
| WHISTLEPIG 10YR RYE 19 | Orange · Chocolate |
| | Black Walnut |

BEER

DRAUGHT

| | |
|--|---|
| PILSNER URQUEL (15 ^{oz}) | 6 |
| 21 ST AMENDMENT EL SULLY (15 ^{oz}) | 6 |
| CALICRAFT CALI COAST KOLSCH (10 ^{oz}) | 5 |
| DESCHUTES MIRROR POND PALE ALE (15 ^{oz}) | 6 |
| ANCHOR STEAM (15 ^{oz}) | 6 |
| MISSION BREWERY AMBER ALE (15 ^{oz}) | 7 |
| BALLAST PT ORANGE VANILLA FATHOM IPL (10 ^{oz}) | 7 |
| HANGAR 24 BETTY IPA (15 ^{oz}) | 7 |
| GREEN FLASH WEST COAST DOUBLE IPA (10 ^{oz}) | 7 |
| STONE RUINTEN TRIPLE IPA (10 ^{oz}) | 8 |
| BALLAST PT MOCHA MARLIN PORTER (10 ^{oz}) | 8 |
| GOLDEN STATE CIDER (15 ^{oz}) | 8 |

BOTTLE

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|----------------------------------|----|
| OLYMPIA (CAN) | 3 |
| HITACHINO WHITE | 11 |
| AMSTEL LIGHT | 5 |
| MAGIC HAT #9 | 7 |
| GLUTENBERG RED ALE (GLUTEN FREE) | 7 |
| CLAUHAUSTER (N/A) | 4 |

