

# STOCK FARM



## SMALL PLATES

House made focaccia | 7   Olives | 8   Polenta fries | 10   House cut french fries | 10  
House made meatballs | 16   Fire roasted vegetables | 18   Spicy potatoes | 14   Soup | 9

## SALADS

We make all our dressings and croutons in house

Kale | 17   Oranges, pecans, parmesan, vinaigrette & croûtons  
Caesar | 16   Caesar anchovy dressing, croûtons, parmesan cheese  
Arugula | 17   Beets, feta, almonds & vinaigrette  
Radicchio | 18   Candied walnuts, dates, blue cheese, arugula & balsamic vinaigrette

## SANDWICHES

With side garden salad (substitute fries for +\$2.00)

We make all our sauces and buns in house

Chicken & bacon | 20   Grilled chicken, chipotle aioli, provolone, avocado, served on bun  
Grass fed burger\* | 22   Cheddar, lettuce, pickles, onion, tomato, served on bun

## PASTA

We make all our pasta sauces in house

Pasta bolognese | 24   House made, slow cooked beef bolognese  
Italian pasta | 22   Cappellini, artichoke hearts, crushed tomatoes, garlic, basil, white wine butter

## WOOD FIRED PIZZA

We make our pizza dough and sauces in house

Cheese | 18   Cheese & marinara sauce  
Margherita | 20   Mozzarella, fresh basil, marinara sauce  
Mediterranean | 22   Sundried tomato-walnut pesto, mozzarella, artichoke, olive, onion  
Mushroom | 23   Mozzarella, shitake, oyster & cremini mushrooms & leeks  
Chicken pesto | 24   Pine nut-basil pesto, mozzarella, chicken, garlic  
House made sausage | 24   Mozzarella, red onion, arugula with white balsamic, marinara sauce  
Pepperoni | 24   Mozzarella, pepperoni, pineapple, jalapeño, marinara sauce

## ADD ONS

Extra sides of housemade dressing, dips or sauces | \$0.50

Farm Fresh Egg\* | Olive | Garlic | Arugula | Roasted red onion | Cheese | Pineapple | \$2

Gluten free crust | Mushroom | Pine nuts | Anchovy | Marinated artichoke  
Pepperoni | Fresh mozzarella | Avocado | Bacon | House made sausage | \$3

Chicken | Shrimp | Side green salad | \$8

\*Substitutions to menu items may incur an additional fee

# NON-ALCOHOLIC

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Iced tea	3.50
Arnold palmer (1 refill)	3.50
Root beer/Sprite/Diet coke	3
Coke in a bottle	4
Apple juice	3
San Pellegrino sparkling water	4.50
San Pellegrino juices	4
- Blood Orange   Lemon   Orange	

## BEER

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### DRAFT

Taco truck lager 4.7% abv	8
Guava craft cider 5% abv	8
Peanut Butter Milk Stout 5.3% abv	8
IPA (ask server)	8
Stoked! Citra Pale Ale 5.4% abv	8

### BOTTLES & CANS

Coors light/PBR	5
Best Day N/A Kölsch & IPA	6

\*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Large togo orders may incur a boxing fee.

20% gratuity is added to parties over 6 guests.

Please be mindful of your children while dining.

# WINE

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## SPARKLING

Campovida Blanc de Blancs	50/18
- Organic	

## WHITE

House white	8
Campovida Sauvignon Blanc	38/13
- Organic, Estate Grown 2022	
Campovida Chardonnay	36/10
- Tres Patas vineyard	
Campovida Campo di Blanca	38/12
- Viognier Rhône blend	
Cox Family wines	32/11
- Boeket Sauvignon Blanc	

## ROSÉ

Luminous 2022 Rosé	
- Organic, Rosé of Zinfandel	34/11

## RED

House Red	12
- Italian Blend	
Campovida Pinot Noir	50/15
- Mendocino County	
Rural Pinot Noir	45
Campovida Grenache	48/14
- Dark Horse vineyard	
Campovida Zinfandel	48/14
- Chiarito Vineyard, Organic	
Campovida Cabernet Sauvignon	50/15
- Dark Horse vineyard	

## DESSERT

Campovida late harvest Viognier	30/8
- Estate grown, organic	