

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

Caesar | 16 Caesar anchovy dressing, croutons, parmesan cheese
Arugula | 17 Strawberries, 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

For our dessert options please ask server

Substitutions to menu items may incur an additional fee

NON-ALCOHOLIC

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

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.

This Menu is available Friday - Sunday

WINE

SPARKLING

Campovida Blanc de Blancs	50/16
- 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	
Luminous 2022 Viognier	38/12
- Organic, Mendocino County	

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	