

Est. 1880

HALTER RANCH

Nature - To - Plate

Halter Ranch celebrates the bounty from our certified organic Le Jardin du Chef. We strive to constantly evolve with the micro-seasons providing a cuisine that honors the region's artisanal harvests.

Ancestor Burger Member 19.8 | Guest 22

Charter Oak Dry Aged Beef, Ancestor Onions, Smoked Garlic Aioli Brioche Bun, Haley's Greens, Alpine Swiss, Fries

Suggested Pairing: 2018 Ancestor

Steak Frites Member 32.4 | Guest 36

Lazy Arrow Camatta Ranch, 45 Day Dry-Aged New York Strip Ancestor Glace De Viande, Ancestor Butter, Fries

Suggested Pairing: 2018 Cabernet Sauvignon

Wild California Halibut Member 28.8 | Guest 32

House Bacon, Mushroom Conversa, Garden Kabocha Squash, Roasted Chicken Jus, Kandarian Farms Quinoa

Suggested Pairing: 2019 CDP

Haley's Harvest Salad Member 16.5 | Guest 18

Organic Garden Greens, Estate Pomegranate, Chèvre, Estate Walnuts Maple-Sherry Vinaigrette, Garden Radish

Suggested Pairing: 2020 Vermentino

Honeynut Squash Soup Member 15.3 | Guest 17

Organic Garden Squash, Sage, Challerhocker Cheese, Winter Spices Croutons

Suggested Pairing: 2019 Grenache Blanc

Cheese & Charcuterie Board

Estate Walnuts & Preserves, Housemade Mustards, Local Baguette

Member 27 | Guest 30

Fourme D'Ambert Unpasteurized Cow, France's Oldest Cheese

Idiazabal Unpasteurized Sheep's Milk, Spain

Mt. Tam Organic Triple Cream Brie, Point Reyes

Add Locally Cured Alle-Pia Charcuterie 10

Nduja Chili, Sundried Tomatoes, Garlic, Pork

Coppa Mild & Sweet, Rosemary, Garlic, Pork

Cacciatorino Black Pepper, Garlic, Juniper, Pork

The prices on our menu reflect the quality of ingredients sourced from our local farmers and artisans.

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NON-ALCOHOLIC BEVERAGES

Members 4 | Guests 5

Pellegrino Sparkling Orange	Coca-Cola
Pellegrino Sparkling Lemon	Perrier Sparkling
Sunshine Yerba Mate Tea	Acqua Panna Still Water

HALTER HOMEMADE

*Seasonally Curated Goods Made From Ingredients Grown
on Our Property Found in Our Merchandise Floor*

Estate Honey Roasted Walnuts
Syrah Preserved Cherries
Grenache Blanc Preserved Apricots
Ancestor Mustard
Halter Ranch Estate Olive Olive Oils
Halter Ranch Estate Honey

OUR LOCAL PURVEYORS

Halter Ranch Organic Chef's Garden	Central Coast Creamery
Windrose Farms/ Finca Los Agaves	Mighty Cap Mushrooms
Pier 46	Charter Oaks Style Meats
Lazy Arrow Camatta Ranch	Vivant Fine Cheese
Rinconada Ranch	Olea Farms
Breaking Bread Bakery	Bella Sage Rabbitry
Farmer Antonio's Organic Chicken	Big Sur Salts
Emporio Alle-Pia Salami	Kendall Farms
Wild Child Creamery	Gracious Greens
Sunshine Bottle Works	Row 7 Seeds

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

WWW.HALTERRANCH.COM

