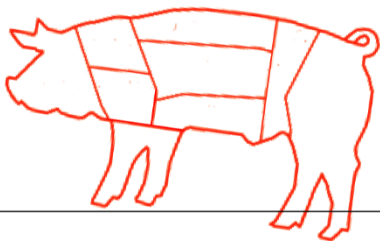


Brunch					
21 April 2024					
mon.	thur.	fri.	sat.	sun X	

Ad Hoc Bloody Mary
Winter Citrus Sangria
Mimosa
\$16

Little Gems Salad

pickled celery, red onions, fennel, cucumbers
poppy seeds, green goddess dressing

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips
\$80 addition

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Buttermilk Fried Chicken

bacon & chive waffle, hoc sauce gravy

(+)

Pulled Pork Hash

yukon gold potatoes, confit onions
piquillo peppers, wilted greens
apple cider vinegar bbq

\$32 addition

menu additions are subject to availability

~

Strawberry Rhubarb Bars

powdered sugar glaze

\$52 menu

6476 Washington St., Yountville, Ca 94599, tel 707.944.2487, fax 707.944.2275

*thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.