



Ad Hoc Bloody Mary

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Mimosa

Baby Spinach Salad

tfl garden cucumbers, red onions, croutons
capers, radishes, creamy dill dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with regiis ova ossetra caviar

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Buttermilk Fried Chicken

hobbs' bacon & chive waffle
maple syrup, hoc sauce gravy

(+)

Blue Crab Benedict

hollandaise, poached hen eggs
heirloom tomato, garlic pain de campagne

\$32 addition

menu additions are subject to availability

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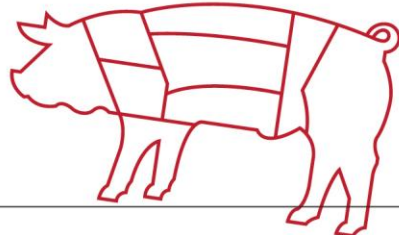
Vanilla Soft Serve

chocolate, strawberry & bourbon caramel sauces
oatmeal raisin

\$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.

Dinner					
10 August 2025					
mon.	thu.	fri.	sat.	sun. X	

Roasted Beet & Potato Salad

hobbs' bacon, frisee, soft cooked egg, radishes
whole grain mustard dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with regiis ova ossetra caviar

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Grilled Flat Iron

creamy herb rice, tfl garden eggplant gratin
basil pistou

(+)

Buttermilk Fried Chicken

\$32 addition

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Savile Row Stilton Blue Cheese

stone fruit jam, marble rye

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Vanilla Soft Serve

chocolate, strawberry & bourbon caramel sauces
buttered pecans, whipped cream

\$69 menu

(+)

\$55/\$75 wine

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