

Brunch

11 October 2026

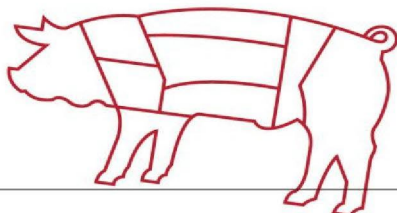
mon.

thu.

fri.

sat.

sun.



Ad Hoc Bloody Mary

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Mimosa

Iceberg Wedge Salad

hobbs' bacon, pickled red onions, hard boiled hen eggs
fines herbs, tfl garden tomatoes, buttermilk dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with 1oz regis ova ossetra caviar

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Buttermilk Fried Chicken & Waffles

maple syrup, hoc sauce gravy

(+)

Grilled Flat Iron Steak

yukon potato hash, sunny side up hen egg
jalapeño hollandaise

\$36 addition

menu additions are subject to availability

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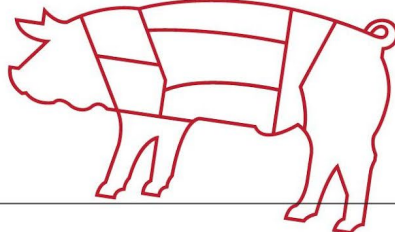
Banana Bread

peanut butter chantilly, caramel sauce

\$59 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					
11 October 2026					
mon.	thu.	fri.	sat.	sun. X	

Romaine Lettuce Salad

brokaw avocado, crispy shallots, radishes, pickled red onions
parmesan, green goddess

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with 1oz regiis ova ossetra caviar

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Salmon Creek Farms Center Cut Pork Loin

roasted broccoli, potato puree, parsley, spanish capers, olive oil
sauce picatta

(+)

Hokkaido Scallops

sweet curry jus, cilantro rice

\$64 addition

menu additions are subject to availability

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Prairie Breeze

fruitbread, seasonal condiment

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Sunday Sundae

chocolate, strawberry & bourbon caramel sauces, toasted pearson farms
pecans, whipped cream

\$69 menu

(+)

\$55/\$75 wine