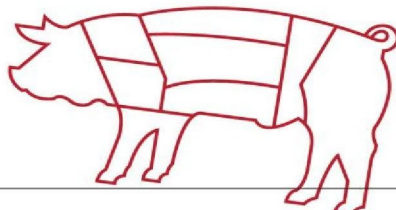


Brunch					
12 October 2025					
mon.	thu.	fri.	sat.	sun. X	

Ad Hoc Bloody Mary

~

Mimosa

Mixed Greens Salad

k&j orchards' apples, pears, citrus
pecans, honey yogurt dressing, mint

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiiis ova ossetra caviar

~

Buttermilk Fried Chicken

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

(+)

Corned Beef Hash

tfl garden chard, potatoes, peppers, onions
poached hen egg, hollandaise

\$30 addition

menu additions are subject to availability

~

Tres Leches Cake

chantilly

\$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

12 October 2025

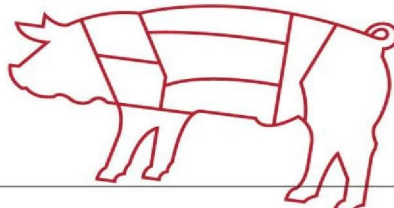
mon.

thu.

fri.

sat.

sun.



Tomato Soup

creme fraiche, brioche croutons
chives, black pepper

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Pot Roast

potatoes, roasted carrots, pearl onions
celery, fennel, popovers
horseradish cream

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Grand Cru Gruyere

beet tapenade, crostinis

~

Ice Cream Sundae

chocolate, strawberry & bourbon caramel sauces
pearson farms pecans, chantilly

\$69 menu

(+)

\$55/\$75 wine

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