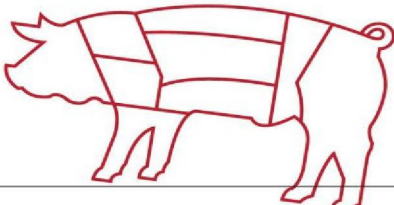


Brunch					
13 September 2026					
mon.	thu.	fri.	sat.	sun. X	

Ad Hoc Bloody Mary

~

Mimosa

Romaine Lettuce Salad

brentwood corn, parmesan, garden cucumbers
pickled red onions, buttermilk dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Buttermilk Fried Chicken & Waffles

maple syrup, hoc sauce gravy

(+)

Pulled Pork Chilaquiles

corn tortillas, salsa verde, cilantro
sour cream, sunny side up hen egg

\$28 addition

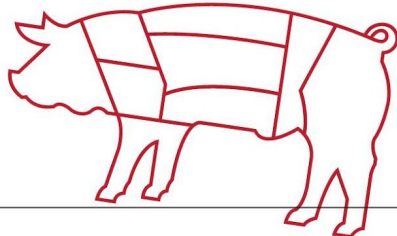
menu additions are subject to availability

~

Panna Cotta

silverado strawberries, hazelnut crumble
garden basil

\$59 menu

Dinner					
13 September 2026					
mon.	thu.	fri.	sat.	sun. X	

Wedge Salad

green goddess, cucumbers, crispy shallots, parsley, brokaw avocado

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Double R Ranch New York Strip

pomme puree, glazed mushrooms, red wine reduction

(+)

BBQ Pulled Pork Sandwich

pickles, coleslaw, bbq sauce

\$28 addition

menu additions are subject to availability

~

Ermitage Double Cream Brie

pomegranate seeds, marshal farms honey, griddled fruit bread

~

Ice Cream Sundae

k+m chocolate, strawberry & bourbon caramel sauces
pearson farms pecans

\$69 menu

(+)

\$55/\$75 wine