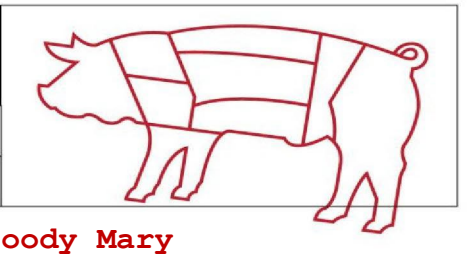
Brunch

15 November 2026

mon. | thu. | fri. | sat. | ~~sun.~~



Ad Hoc Bloody Mary

~

Mimosa

Baby Kale Salad
crispy prosciutto, pomegranates, sundried tomatoes
shaved parmesan, green goddess dressing

(+)

French Onion Dip & Chips
$24 addition
$74 with regiis ova ossetra caviar

~

Buttermilk Fried Chicken
waffle, maple syrup, hoc sauce gravy

(+)

Tortilla Española
short rib, yukon gold potatoes, turnip, piquillo peppers
cilantro, whipped pimento infused crème fraiche

$32 price

menu additions are subject to availability

~

K+M Chocolate Pudding
toasted meringue, graham cracker, fudge

$59 menu

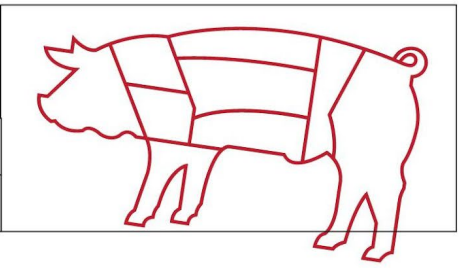
6476 Washington St., Yountville, Ca 94599, tel 707.944.2487, fax 707.944.2275

*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

15 November 2026

mon.	thu.	fri.	sat.	sun.
				X



Baby Kale Salad

crispy prosciutto, pomegranate, sundried tomatoes
parmesan, green goddess dressing

(+)

French Onion Dip & Chips

$24 addition

$74 with regiis ova ossetra caviar

~

Braised Double "R" Ranch Short Ribs

potato puree, roasted carrots, celery
onions, spinach, red wine reduction

(+)

Braised Pork Shank from Salmon Creek Farms

caraway spaetzle, preserved cabbage, dill, whole grain mustard

$38 addition

menu additions are subject to availability

~

Somerdale Coopers Hill

bouchon bakery pretzel epis, red pepper jelly

~

Sunday Sundae

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

$69 menu
(+)
$55/$75 wine

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