

Brunch					
24 August 2025					
mon.	thu.	fri.	sat.	sun. X	

Ad Hoc Bloody Mary

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Mimosa

TFL Garden Cucumber Salad

pickled red onions, peaches, arugula
almonds, basil, fromage blanc
golden balsamic vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with regis ova ossetra caviar

~

Buttermilk Fried Chicken

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

(+)

Pulled Pork Chilaquilles

salsa verde, radishes, crema
sunny side hen egg

\$30 addition

menu additions are subject to availability

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Vanilla Soft Serve

chocolate, strawberry & bourbon caramel sauces
oatmeal cream pie

\$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

24 August 2025

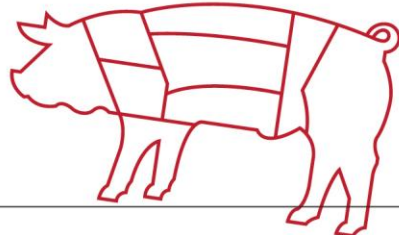
mon.

thu.

fri.

sat.

sun.



Heirloom Tomato Salad

tfl garden cucumbers, red onions, valbreso feta
castelvetro olives, arugula, herb vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with regis ova ossetra caviar

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Prime Rib

creamed spinach, popovers
au jus, horseradish cream

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

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Brie Donge

marshall's farm honey, baguette crostinis

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Vanilla Soft Serve

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

\$69 menu

(+)

\$55/\$75 wine