

Lunch

26 September 2026

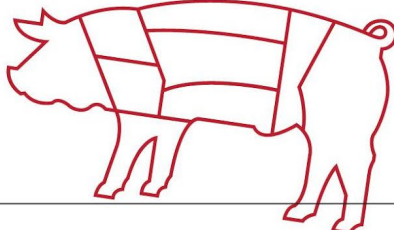
mon.

thu.

fri.

sat.

sun.



Escarole Salad

laura chenel goat cheese, shaved fennel, pickled red onions
k&j orchards figs, balsamic vinegar

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

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Grilled Snake River Farms Tri-Tip

rancho gordo pinto beans, brentwood yellow corn
cilantro, tomatillo salsa

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

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Sticky Toffee Pudding

vanilla ice cream

(+)

Cheeseboard

fig jam, griddled bread

\$20 addition

\$59 menu

(+)

\$45 wine

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. please note peanut oil is commonly used in our kitchen.

Dinner

26 September 2026

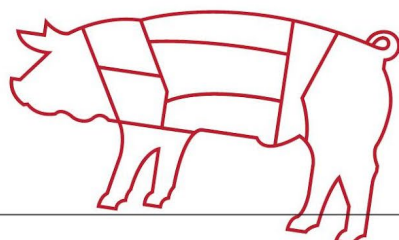
mon.

thu.

fri.

~~sat.~~

sun.



Escarole Salad

shaved fennel, pickled red onions, goat cheese, mixed greens
figs, balsamic vinegar

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Grilled Flat Iron Steak

rancho gordo beans, brentwood yellow corn, cilantro
tomatillo salsa

(+)

Crispy Gulf Shrimp

sweet chili sauce, avocado puree

\$ 32 addition

menu additions are subject to availability

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Somerdale Cooper's Hill Cheddar

rosemary focaccia

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Panna Cotta

pink lady apples, caramel sauce

\$69 menu

(+)

\$55/\$75 wine