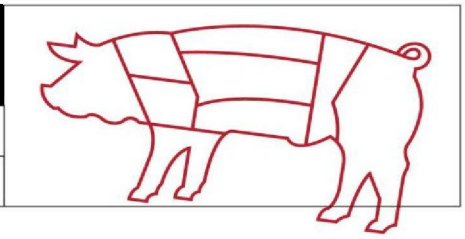
Brunch

4 October 2026

mon. | thu. | fri. | sat. | sun. ✗



Ad Hoc Bloody Mary or Mimosa

$16 addition

Iceberg Wedge Salad

hard boiled hen eggs, sundried tomatoes
pickled red onions, parmesan, garden cucumbers, dill ranch

(+)

French Onion Dip & Kettle Chips

$24 addition

$74 with regiis ova ossetra caviar

~

Buttermilk Fried Chicken & Waffles

maple syrup, hoc sauce gravy

(+)

Grilled Snake River Farms Tri-Tip

scalloped potatoes, sunny side up hen egg, chives, sauce choron

$38 addition

menu additions are subject to availability

~

Vanilla Bean Panna Cotta

raspberry coulis, oat and almond streusel

$59 menu

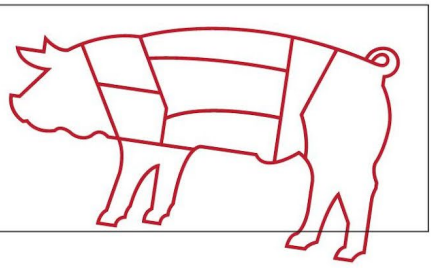
6476 Washington St., Yountville, Ca 94599, tel 707.944.2487, fax 707.944.2275

*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

4 October 2026

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



Mix Green Salad

blood oranges, arugula, marcona almonds, chicories, piquillo peppers
pomegranate, red onions, pear vinegar

(+)

French Onion Dip & Kettle Chips

$24 addition
$99 with regiis ova ossetra caviar

~

Fig Stuffed Pork Loin

marsh hen mills polenta, jingle bell peppers, caramelized onion
apple cider jus

(+)

Fried Calamari

lemon, sungold tomato sauce, parsley

$ 30 addition

menu additions are subject to availability

~

Jasper Hill Farm Moses Sleeper

tfl garden jardiniere, rosemary focaccia

~

Ice Cream Sundae

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

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

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