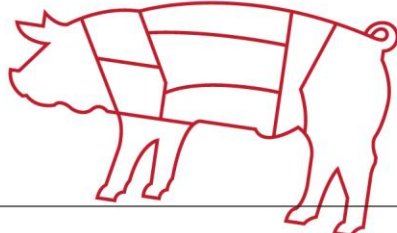


Lunch					
4 April 2025					
mon.	thu.	fri.	sat.	sun.	

Chopped Romaine Salad

grilled red onions, fiscalini cheddar
hobbs' bacon, sunflower seeds
creamy peppercorn dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with regis ova ossetra caviar

(+)

Cheeseboard

seasonal accoutrements
\$20 addition

~

Rosewood Gold Wagyu Grilled Tri-Tip

succotash, whipped potatoes
chimichurri

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

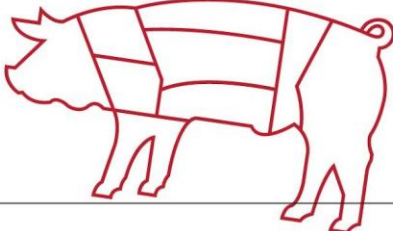
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Vanilla Soft Cream

k&j orchard peaches, shortbread cookies

\$65 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. please note peanut oil is commonly used in our kitchen.

Dinner					
4 July 2025					
mon.	thu.	fri.	sat.	sun.	

Chopped Romaine Salad

grilled red onions, fiscalini cheddar, hobbs' bacon
sunflower seeds, creamy peppercorn dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with regis ova ossetra caviar

~

Rosewood Gold Wagyu Grilled Tri Tip

succotash, whipped potatoes
chimichurri

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Pimento Cheese

celery sticks

~

Vanilla Soft Cream

k&j orchard peaches, shortbread cookie

\$75 menu

(+)

\$55/\$75 wine

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