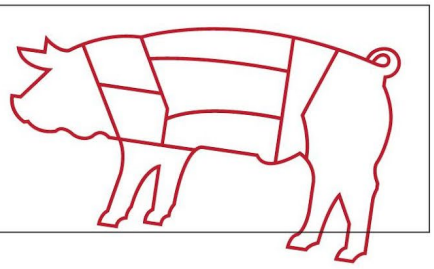
Lunch

06 November 2026

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



Pink Lady Apple and Feta Salad

baby spinach, arugula, spiced pecans, pomegranates
brokaw avocado, apple cider vinaigrette

(+)

French Onion Dip & Chips

$24 in addition

$74 with regiis ova ossetra caviar

~

Grilled Pork Chops from Salmon Creek Farms

rice pilaf, garden eggplant and peppers, mint, parsley
charred eggplant bouillon

(+)

Buttermilk Fried Chicken

$32 addition

menu additions are subject to availability

~

K+M Chocolate Pudding

toasted meringue, graham cracker crumble, maldon salt

(+)

Cheeseboard

seasonal accompaniments

$20 addition

$59 menu
(+)
$45 wine

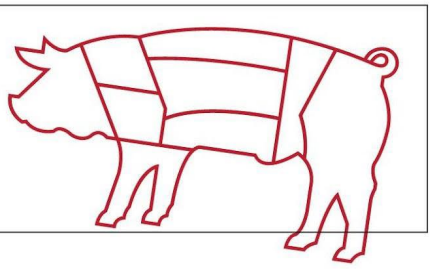
6476 Washington St., Yountville, Ca 94599, tel 707-944-2487, fax 707-944-2275

*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

6 November 2026

mon.	thu.	fri. ✗	sat.	sun.



Pink Lady Apple and Feta Salad

baby spinach, arugula, spiced pecans, pomegranates
brokaw avocado, apple cider vinaigrette

(+)

French Onion Dip & Chips

$24 in addition

$74 with regiis ova ossetra caviar

~

Grilled Pork Chops from Salmon Creek Farms

basmati pilaf, garden vegetables, mint, parsley
charred eggplant bouillon

(+)

Grilled Snake River Farms Flat Iron Steak

pearl couscous, garden herb coulis, oregano
sundried tomato gremolata

$46 addition

menu additions are subject to availability

~

Beecher's 4 Year Cheddar

rosemary focaccia, seasonal condiment

~

Vanilla Bean Panna Cotta

sour cherry, shortbread crumble, garden sorrel

$69 menu

(+)

$55/$75 wine

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