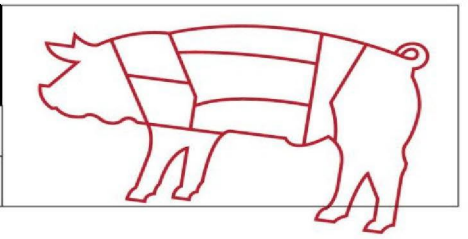
Brunch

8 November 2026

mon.	thu.	fri.	sat.	sun.
				X



Ad Hoc Bloody Mary

~

Mimosa

Mix Green Salad

hobbs' bacon, hard boiled eggs, sundried tomato
pickled red onion, fines herbs, buttermilk dressing

(+)

French Onion Dip & Chips

$24 in addition

$74 with regiis ova ossetra caviar

~

Buttermilk Fried Chicken & Waffles

waffle, maple syrup, hoc sauce gravy

(+)

Angus Beef Flat Iron Hash

fried egg, pearl onions, fried potatoes, pickled jingle bell peppers
chives, sweet chili sauce

$42 price

menu additions are subject to availability

~

Banana Bread

chantilly, peanut brittle, caramel banana

$59 menu

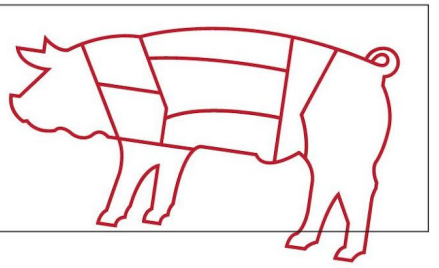
6476 Washington St., Yountville, Ca 94599, tel 707.944.2487, fax 707.944.2275

*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

8 November 2026

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



Chopped Salad

hobbs' bacon, hard boiled hen eggs, sundried tomatoes
pickled red onions, fines herbs, buttermilk dressing

(+)

French Onion Dip & Chips

$24 addition

$74 with regiis ova ossetra caviar

~

Braised Double "R" Ranch Short Rib

georgia candy roaster squash puree, roasted broccoli
parsley, pumpkin seeds, beef fat glaze

(+)

Marcho Farms Veal Parmesan

rigatoni mezzi, pomodoro sauce, parmigiano reggiano
hand-pulled mozzarella, garden basil

$34 addition

menu additions are subject to availability

~

Marin French Petite Boo

grilled fruit bread, seasonal condiment

~

Sunday Sundae

chocolate, strawberry & bourbon caramel sauces
toasted pearson farms pecans, whipped cream

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

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