

Brunch					
13 August 2017					
mon.	thur.	fri.	sat.	sun.	

ad hoc Bloody Mary

or

Mimosa

\$14

Smoked Salmon Salad

arugula, red onions, kalamata olives
marinated cucumber, tfl tomato conserva
lemon-dill dressing

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Corned Beef Hash

roasted potatoes, jalapeno, spinach
summer corn, forest mushrooms
scrambled eggs

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Avocado Toast

burratta, salsa roja, radishes
pickled red onion, cilantro

\$13 addition

***menu addition is subject to availability**

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Hummingbird Cake

cream cheese frosting, toasted coconut

\$34 menu

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*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