

Cottage Dining Morning Menu

To place an order, dial extension 4890

7:00am to 11:00am

Coffee and Juices

Fresh Brewed Coffee...**4/6** Espresso...**4** Mocha...**6**
 Cappuccino...**6** Latte...**6** Americano...**5** Macchiato...**5** Chai Latte...**5** Extra Shot...**2** Milk...**4**
 Juices: Cranberry, Grapefruit, Pineapple, Tomato or Apple Juice...**6**
 Fresh Squeezed Orange Juice...**8**

Sunrise Cocktails

Bloody Mary Special Spice Blend, Tomato Juice, Smirnoff Vodka, Celery Salt Rim...**13**
Seasonal Mimosa (Blood Orange) Prosecco, Seasonal Juice...**11**
Screwdriver Grey Goose Vodka (375ml), Carafe of Fresh Orange Juice, Fresh Sliced Oranges...**88**
The Original Bottle of Prosecco & Carafe of Fresh Orange Juice...**50**

Five Mountains Tea


Heirloom Organic Tea Served with Lemon and Honey...**5**

Beginnings

World Famous Boon Fly Donuts

Baker's Dozen...**9.75**


Granola & Yogurt

Organic Yogurt, House Made Granola, Shredded Coconut, and Berries ...**15** 

Bread Basket

House Made Pastries, Sweet Butter and Jams...**10**


Red Quinoa and Egg White Bowl

Scrambled Egg Whites with Hen of the Woods, Roasted Squash, Marinated Tomatoes...**16** 

Triple Stack of Pancakes

Maple Syrup, Season's Berries, Season's Fruit Compote...**15**
 Add Cinnamon-Apples, Bananas, or Chocolate Chips...**2**


Have Fun with Your Omelet

Add Two Items, Choice of Cheese, Crispy Hash Browns, and Toast...**20** 

Smoked Salmon and Everything Bagel

With Traditional Garnishes and an Everything Bagel...**16**

Pistachios, Dried Cranberries, Herb Salad, Sourdough...**14**


The Season's Fruit...Organic Local Fruit and Berries...**8** 

Steel Cut Oats


With Milk, Honey, and Berries...**15**
 Add Candied Pecans, Shaved Almonds, and Dried Fruit...**1 each**

Mains


Two Eggs Any Style

Crispy Hash Browns, Choice of Toast, Choice of Bacon, Sausage or Ham...**18** 


Boon Fly Benedict

English Muffin, Thin Sliced Honey-Cured Ham, Poached Eggs, Jalapeno Hollandaise, Crispy Hash Browns...**18** 

Huevos Rancheros

Corn Tortillas, Sunny Up Eggs, Refried Beans, Pepper Jack Cheese, Pico De Gallo, Served with House Made Roasted Salsa...**18** 

B.E.L.T.

Applewood Smoked Candied Bacon, Two Eggs Any Style, Lettuce, Tomato, Mayonnaise on Sourdough, Crispy Hash Browns...**17** 

Avocado Toast

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Items are Gluten Free, or can be made Gluten Free

A 20% Service Charge and 7.75% sales tax will be added to the above prices.

Cottage Dining All Day Menu

To place an order, dial extension 4890

All Sandwiches Served with Baby
Greens or Fries

11:00 a.m. to 10:00 p.m.

Beginnings

Spanish Marcona Almonds...9

Mixed Mediterranean Olives...9

Trio of Artisan Cheese

Seasonal Fruit Compote,
Nuts, Dried Fruit, House Made Bread...**20**

Plate of Assorted Cured Meats

Olives, Marcona Almonds, Pickled
Vegetables, House Made Crostini...**20**

Crispy Truffle French Fries

Parmesan Cheese, Parsley, Malt Vinegar
Aioli...**15**

Beer Battered Sweet Onion Rings

Spicy Ketchup...**12**

B.L.T

Applewood Smoked Candied Bacon,
Lettuce, Tomato, and Mayonnaise on
Model Bakery Sourdough ^{GF}
Bread...**13.50**
Add One Egg...**2.5**

Pulled Pork Sandwich

Coleslaw, Cider Mop, Carolina
Mustard Sauce, House Made Brioche
Poppy Seed Bun...**15**

Akaushi Kobe Beef Burger

House Made Brioche Poppy Seed
Bun...**16** ^{GF}
Add Cheddar, Swiss, Jack, Bleu
Cheese, Bacon, Avocado,
Mushroom...**2 each** Egg...**2.5 each**

Jalapeño Artichoke Dip

California Artichokes, Roasted Jalapeños, Three
Cheese Blend, House Made Flatbread...**14**

Warm Spinach Salad

Local Goat Cheese, Granny Smith Apples, Pecans,
Mustard Panchetta Vinaigrette...**14.5** ^{GF}
Add Smoked Chicken...**5** Add Prawns...**9**

Caesar Salad

Roasted Red Onions, Whole Leaf Romaine,
Shaved Parmesan, Vella Dry Jack, Croutons...**13** ^{GF}
Add Smoked Chicken...**5** Add Prawns...**9**

Boon Fly Chopped Salad

Garden Greens, Garbanzo Beans,
Marcona Almonds, Tomatoes, Red Onion, Olives,
Crystal's Buttermilk Dressing...**14** ^{GF}
Add Fried Chicken...**9**

Mains

Flatbreads

Ohlone Smoked Salmon Flatbread

Fromage Blanc, Red Onion, Parmesan and
Crème Fraîche...**17** Add Capers...**2** ^{GF}

Margherita Flatbread

San Marzano Tomato Sauce,
Fresh Mozzarella & Basil...**14** ^{GF}
Add Pepperoni or Caggiano Italian
Sausage...**3**

Carneros Garden Flatbread

Rainbow Swiss Chard, Kuri Squash, Broccolini,
Pesto, Goat Cheese...**17** ^{GF}

Beverages

Five Mountains Ice Tea...**5**
Carafe of Lemonade or Arnold Palmer...**12**
Coke, Diet Coke, Sprite...**5**
Ginger Beer (non-alcoholic)...**6**
Sparkling or Still Water Liter...**8**

Bottled Beers

Lagunitas IPA, Mad River Steel Head,
Modelo Especial, Taco Truck Lager, Stella Artois,
Coors Light, Bud Light)...**6**

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^{GF} Items are Gluten Free, or can be made Gluten Free

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Cottage Dining Dinner Menu

To place an order, dial extension 4890

4:00p.m to 10:00p.m

Entrees


Today's Soup

Garden Mixed Greens, Baguette and Butter...**18** 

Smoked Bacon Mac 'n Cheese

Seasoned Bread Crumbs, Caesar Salad...**20**


French Cut Pork Chop

Dirty Rice, Seasonal Roasted Vegetables...**26** 


Blackened Rock Cod

Lentils, Roasted Baby Carrots, Shaved Fennel, Arugula Salad...**26** 

Gumbo

Andouille Sausage, Smoked Chicken, Rock Shrimp, Steamed Jasmine Rice...**29** 

Dungeness Crab

Aioli, Green Goddess, Lemon...**16/30** 

Fried Chicken

Mary's Free Range Chicken, Yukon Gold Smashed Potatoes, Braised Garden Greens...**22**

Braised Short Rib

Cipollini Onion, Baby Carrots, Horseradish, Port Wine Reduction...**28**

Kids

11:00am to 10:00pm

Grilled Cheese

On Sourdough Bread with a Choice of French Fries or Fruit...**10**

Smoked Chicken Pasta

With Butter and Parmesan Cheese or Marinera...**13**

Cheese Pizza

San Marzano Tomato Sauce, Fresh Mozzarella...**10**

Fried Chicken Tenders

With a Choice of French Fries or Fruit ...**10**

Old Fashioned Hot Dog

With a Choice of French Fries or Fruit ...**10**

Sweets

11:00am to 10:00pm

Mascarpone Cheesecake

Citrus Marmalade, Speculoos Cookie, Mandarin Ice Cream...**9**

Rubarb and Almond Tart

Shortbread Crust, Almond Frangipane, Poached Pear, Tiramisu Ice Cream...**9**

Apple Tart for Two

Puff Pastry, Apple Butter, Caramel Sauce, Vanilla and Cinnamon Crumble Ice Cream...**12**

Chocolate Molten Cake

Butterscotch Crème Anglaise, Raspberry Sorbet...**9**

Boon Fly Donuts

Half Dozen, Chocolate Dipping Sauce...**8**

Root Beer Float


With Vanilla Bean Ice Cream...**9**

Seasonal Cocktails

Please inquire with your Order Taker

Using choice, locally sourced ingredients that embody the traditions and agriculture of the Napa Valley, our skilled bartenders craft our cocktails with handpicked herbs from our property and local farms to create beautiful refreshments to reflect the season.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

 ms are Gluten Free, or can be made Gluten Free

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Cottage Dining Wine List

To place an order, dial extension 4890

7:00 a.m. to 10:00 p.m.

Wines By The Glass

Sparkling

| | Glass | Bottle |
|---------------------------------------|-------|--------|
| Domaine Carneros Brut, Carneros, 2011 | 16 | 68 |
| Mumm, Brut Rosé, Napa Valley, NV | 14 | 56 |

Rose

| | | |
|---------------------|----|----|
| AIX, Carneros, 2016 | 13 | 52 |
|---------------------|----|----|

White Wines

| | | |
|--|----|----|
| Sauvignon Blanc: Cade, Napa Valley, 2016 | 18 | 72 |
| Chardonnay: Artesa, California, 2014 | 15 | 76 |

Red Wines

| | | |
|--|----|----|
| Pinot Noir: Artesa, Carneros, 2014 | 16 | 64 |
| Cabernet: Silverpoint, Napa Valley, 2012 | 19 | 76 |

Other Selections

Sparkling Wine & Champagne:

| | |
|--|-----|
| Domaine Carneros Brut Rosé, Carneros, NV | 75 |
| Schramsberg Blanc de Blanc Brut, North Coast, 2013 | 87 |
| Veuve Clicquot, Brut (Yellow Label), France, NV | 160 |

White Wine:

| | |
|--|-----|
| Sauvignon Blanc: Honig, Napa Valley 2017 | 52 |
| Pinot Gris: Etude, Carneros, 2017 | 56 |
| Chardonnay: Artesa, Carneros, 2015 | 60 |
| Chardonnay: Cakebread, Napa Valley, 2015 | 98 |
| Chardonnay: Flowers, Sonoma Coast, 2015 | 113 |

Red Wine:

| | |
|---|-----|
| Pinot Noir: Bouchaine, Carneros, 2014 | 64 |
| Pinot Noir: Etude, 'GBR' Carneros, 2014 | 68 |
| Pinot Noir: Patz & Hall, Sonoma, 2015 | 80 |
| Pinot Noir: Merryvale, Carneros, 2014 | 88 |
| Blend: Godspeed, 'Trinity', Napa Valley, 2009 | 72 |
| Cabernet Sauvignon: Smoking Gun, Napa Valley | 100 |
| Cabernet Sauvignon: Hall, Napa Valley, 2013 | 110 |

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Cottage Dining Bottle Service
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All Bottles Served with a Cocktail Shaker, Glassware, napkins, straws, Choice of Mixers and Garnishes.

Bottled Spirits Selection, 375ml...80

Grey Goose Vodka

Bacardi Superior Puerto Rican Rum

Woodford Reserve Bourbon Whiskey

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Don Julio (1942) Blanco Tequila

Fernet-Branca

OR

| |
|---|
| <p>Garnish Choice of 2: Limes, Lemons, Oranges, Cherries, Olives, Fresh Mint</p> |
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|---|
| <p>Soda Choice of 2: Club Soda, Tonic Water, Coke, Diet Coke, Sprite, Gingerale,</p> |
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|--|
| <p>Juices Choice of 2: Lemonade, Cranberry, Grapefruit, Orange, Pineapple</p> |
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Snacks

11:00am-10:00pm

Spanish Marcona Almonds...9

Mixed Mediterranean Olives...9

Assorted Cookie Plate

House Made...9

Trio of Artisan Cheese

Seasonal Fruit Compote, Salted Marcona Almonds, Dried Fruit, House Made Bread...20

Charcuterie Plate of Assorted Cured Meats

Olives, Marcona Almonds, Pickled Vegetables, Crostini...20

Crispy Truffle French Fries

Parmesan Cheese and Parsley, Malt Vinegar Aioli...15

Beer Battered Sweet Onion Rings

Spicy Ketchup...12

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