

Mr. Digby's

RESTAURANT

BAR BITES \$5

PIMENTO CHEESE & CRACKERS (VEG)

SEASONAL PICKLES (V)

LOADED DEVILED EGGS

FRENCH TOAST STICKS

COLD

BEEF TARTARE <i>parsley oil, crème fraîche, parmesan crispies</i>	13
PRAWN COCKTAIL <i>cocktail sauce</i>	16
DIGBY'S FRUIT ON THE BOTTOM (VEG) <i>yogurt, blueberry jam, almond granola</i>	11
KALE GREEN GODDESS (VEG) <i>roasted corn, pepitas, avocado green goddess</i>	11

BRUNCH

CORNED BEEF HASHBROWN <i>poached eggs, whole grain mustard crème fraîche</i>	19
BAKED EGGS (VEG) <i>spinach cream, artichokes, parmesan, calabrian chili, toast</i>	18
BISCUITS AND GRAVY <i>sausage gravy, fluffy biscuits</i>	17
FRIED CHICKEN AND WAFFLE <i>braised thigh, ginger butter, maple syrup</i>	19
SESAME FLATBREAD <i>smoked salmon mousse, capers, cucumber, dill</i>	18
SEASONAL SCRAMBLE TOAST <i>English peas, speck, crème fraîche</i>	18
DIGBY BURGER <i>wagyu beef, swiss, pickled cabbage, Russian dressing, fries or greens</i>	17

SIDES

NEUSKE'S BACON	6
BREAKFAST SAUSAGE PATTIES.....	6
MIXED GREENS (VEG)	5
FRIES <i>finest herbs</i>	6

DRINKS

BRUNCH COCKTAILS

- PERFECTLY PINK *strawberry rhubarb infused lillet, akvavit, grapefruit tonic* \$13
GIN AND JUICE *Sevilla orange gin, pineapple gum, lime, Peychaud's bitters* \$13
CUCUMBER COOLER *Singani 63, cucumber, pineapple, vanilla, lime, bubbles* \$13
RUM ME DOWN *cachaça, elderflower, hibiscus, lime, peach bitters* \$13
SIDEWALK LEMONADE *vodka, lillet, lemon, rosemary, bubbles* \$13
GARDEN GIMLET *gin, cucumber, lime, celery, mint* \$13
TEQUILA SUNSET *reposado tequila, elderflower, fiero, grapefruit, lime, salt rim* \$13
FIERO SPRITZ *fiero, bubbles, peach bitters* \$13
IRISH COFFEE *Teeling Irish Whiskey, whipped cream* \$13
BLOODY MARY *vodka, house bloody mix* \$10
MICHELADA *lager, house bloody mix* \$7

WINE

CONQUILLA <i>Cava Brut Rosé, Catalonia, SP</i>	13/56
VICTORINE DE CHASTENEY <i>Brut, Cremant de Bourgogne, FR</i>	14/60
LAURENT-PERRIER <i>Brut Le Cuvee, Champagne, FR</i>	100
INIZI <i>Hi Jump Rosé, Mendocino County, CA 2020 (on tap)</i>	13/56
McINTYRE <i>Rosé, Santa Lucia Highlands, CA 2018</i>	14/60
PRATSCH <i>Grüner Veltliner, Weinviertal, AT (on tap)</i>	11/46
ABADÍA DE SAN CAMPIO <i>Albariño, Rias Biaxas, SP 2019</i>	12/48
LONG MEADOW RANCH <i>Sauvignon Blanc, Rutherford, CA 2018</i>	14/60
PENCE <i>Chardonnay, Santa Rita Hills, CA 2018</i>	15/65
LO-FI <i>Chenin Blanc, Santa Barbara, CA 2020</i>	17/75
LULI <i>Syrah, Santa Lucia Highlands, CA 2019</i>	13/56
CLENDENEN FAMILY VINEYARDS <i>Nebbiolo "The Pip", Santa Maria Valley, CA 2015</i>	13/56
MONKEY JACKET <i>Red Blend, North Coast, CA 2018</i>	15/65
SAINTSBURY <i>Pinot Noir, Napa, CA 2019</i>	16/70
GAIL <i>Cabernet Sauvignon, Sonoma Valley, CA 2018</i>	16/70
LO-FI <i>Gamay Noir, Santa Barbara, CA 2020</i>	17/75
MALDONADO <i>Red Blend, Napa, CA 2016</i>	85
FREEMAN <i>Pinot Noir, Sonoma, CA 2018</i>	90

BEER \$8

- SEVEN STILLs *Slo Flo Pilsner, San Francisco, CA*
FORT POINT *KSA, San Francisco, CA*
STANDARD DEVIANT *Hazy Pale Ale, San Francisco, CA*
ALTAMONT *Mauui Wauui IPA, Livermore, CA*
FACTION *Pale Ale, Alameda, CA*
SINCERE *Dry Apple Cider, Napa, CA (16oz can)* \$9