

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 (VEG) <i>cherry tomatoes, garlic confit, crème fraîche</i>	17
<i>add speck 2</i>	
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
SEASONAL FRUIT BOWL (VEG) <i>peaches, pluots</i>	5
FRIES <i>fines 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
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

LA VIEILLE FERME <i>Sparkling Rosé, Rhône Valley, FR</i>	11/46
VICTORINE DE CHASTENAY <i>Brut, Cremant de Bourgogne, FR</i>	14/60
LAURENT-PERRIER <i>Brut Le Cuvee, Champagne, FR</i>	100
FAISÃO <i>Rosé, Vinho Verde, PT</i>	12/48
INIZI <i>Hi Jump Rosé, Mendocino County, CA 2020 (on tap)</i>	13/56
PRATSCH <i>Grüner Veltliner, Weinviertal, AT (on tap)</i>	11/46
ABADÍA DE SAN CAMPIO <i>Albariño, Rias Baixas, SP 2019</i>	12/48
CÔTÉ EST <i>White Blend, Côtés Catalam, FR</i>	13/56
LONG MEADOW RANCH <i>Sauvignon Blanc, Rutherford, CA 2018</i>	14/60
ALTA MARIA <i>Chardonnay, Santa Barbara CA 2015</i>	15/65
LO-FI <i>Chenin Blanc, Santa Barbara, CA 2020</i>	17/75
DOMAINE DOMINIQUE ROGER <i>Sancerre, Loire Valley, FR 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
LAND OF SAINTS <i>Pinot Noir, San Luis Obispo, CA 2020</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

DRAFT BEER \$8

- SEVEN STILL *"Slo Flo" Pilsner, San Francisco, CA*
21ST AMMENDMENT *Mexican Style Lager, San Francisco, CA*
STANDARD DEVIANT *Hazy Pale Ale, San Francisco, CA*
ALTAMONT *"Maui Wau" IPA, Livermore, CA*
FACTION *Pale Ale, Alameda, CA*

CANS

- MONTUCKY *"Cold Snacks" Lager, Bozeman, MT (16oz)* \$5
STANDARD DEVIANT *Kolsch, San Francisco, CA (12oz)* \$6
SINCERRE *Dry Apple Cider, Napa, CA (16oz)* \$9