

# Mr. Digby's

RESTAURANT

## BAR BITES \$5

PIMENTO CHEESE & CRACKERS (VEG)  
SEASONAL PICKLES (V)  
LOADED DEVEILED EGGS  
POTATO LEEK CROQUETTES

## COLD

BEEF TARTARE <i>parsley oil, crème fraiche, parmesan crispies</i> .....	13
PRAWN COCKTAIL <i>cocktail sauce</i> .....	16
ICEBERG WEDGE <i>Neuske's bacon, roasted beets, hardboiled egg, blue cheese</i> .....	14
KALE GREEN GODDESS (VEG) <i>roasted sweet potato, pepitas, avocado green goddess</i> .....	11
ROASTED DELICATA SQUASH (V) <i>heirloom grains, urfa chili, sugar pie pumpkin, grapes</i> ....	13

## HOT

SPINACH DIP HOT BREAD (VEG) <i>sourdough, Calabrian chili, mozzarella</i> .....	12
FRENCH ONION SOUP <i>comté, crouton</i> .....	14
SALT AND PEPPER WINGS <i>onion dip</i> .....	15
SESAME FLATBREAD (V) <i>sunflower tahini, marinated cucumbers, dill</i> .....	10
BROCCOLI SOUP (V) <i>garlic herb croutons</i> .....	8

## ENTREES

CHICKEN POT PIE <i>delicata squash, carrots</i> .....	24
SMOTHERED OSSO BUCO <i>pork shank, marsala, butter bean ragout, baby veg</i> .....	26
TROUT AMANDINE <i>pole beans, brown butter lemon sauce, almond gremolata</i> .....	28
SALISBURY MEATBALLS <i>creamy potatoes, caramelized onions, red wine jus</i> .....	24
CAJUN CASSOULET (V) <i>cranberry beans, beer battered root vegetables</i> .....	20
DIGBY BURGER <i>wagyu beef, swiss, pickled cabbage, Russian dressing, fries or greens</i> .....	17

## SIDES

BRUSSELS SPROUTS (VEG) <i>Calabrian chili, maple, parmesan, panko</i> .....	6
MAPLE CARROTS (VEG) <i>ginger, butter</i> .....	6
ROASTED ROMANESCO (VEG) <i>garlic, capers, breadcrumbs</i> .....	6
FRIES <i>finest herbs</i> .....	6

# WINE, BEER & REFRESHMENTS

## BUBBLES

LA VIEILLE FERME <i>Sparkling Rosé, Rhône Valley, FR</i> .....	11/46
FERNAND ENGEL <i>Brut, Cremant d'Alsace, FR 2019</i> .....	14/60
LAURENT-PERRIER <i>Brut Le Cuvee, Champagne, FR</i> .....	100

## WHITE

PRATSCH <i>Grüner Veltliner, Weinviertal, AT (on tap)</i> .....	11/46
ABADÍA DE SAN CAMPIO <i>Albariño, Rias Biaxas, SP 2020</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

## ROSÉ

FAISÃO <i>Rosé, Vinho Verde, PT</i> .....	12/48
INIZI <i>Hi Jump Rosé, Mendocino County, CA 2020 (on tap)</i> .....	13/56

## RED

LULI <i>Syrah, Santa Lucia Highlands, CA 2019</i> .....	13/56
CLENDENEN FAMILY VINEYARDS <i>Nebbiolo "The Pip", Santa Maria Valley, CA 2017</i> .....	13/56
MONKEY JACKET <i>Red Blend, North Coast, CA 2019</i> .....	15/65
LAND OF SAINTS <i>Pinot Noir, Central Coast, CA 2020</i> .....	16/70
HOBO <i>Cabernet Sauvignon, Alexander Valley, CA 2019</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

SEVEN STILLS "Slo Flo" Pilsner, San Francisco, CA \$8
21ST AMMENDMENT Mexican Style Lager, San Francisco, CA \$8
STANDARD DEVIANT Hazy Pale Ale, San Francisco, CA \$8
ALTAMONT "Maui Wau" IPA, Livermore, CA \$8
FACTION Pale Ale, Alameda, CA \$8
MONTUCKY "Cold Snacks" Lager, Bozeman, MT (16oz can) \$5
STANDARD DEVIANT Kolsch, San Francisco, CA (12oz can) \$6
SINCERE Dry Apple Cider, Napa, CA (16oz can) \$9

## MOCKTAILS \$8

TROPICAL <i>passionfruit pineapple, lime, hibiscus, nutmeg</i>
HERBAL <i>cucumber, green apple, lemon, soda</i>
FRUITY <i>peach, vanilla, lemon grapefruit</i>

## REFRESHMENTS

SARATOGA SPARKLING WATER (28oz) \$6
MEXICAN COKE (12oz) \$6.50
MEXICAN SQUIRT (12oz) \$5
BUNDABERG GINGER BEER (12oz) \$5
CANNED SODA <i>Diet Pepsi, 7-Up</i> \$3
NOE VALLEY ROASTERY COFFEE \$4
STUMPTOWN COLD BREW \$6