

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 & ROSÉ

PRATSCH <i>Grüner Veltliner, Weinviertal, AT (on tap)</i>	11/46
FAISÃO <i>Rosé, Vinho Verde, PT</i>	12/48
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

RED

CLENDENEN FAMILY VINEYARDS <i>Nebbiolo "The Pip", Santa Maria Valley, CA 2017</i>	13/56
LÚUMA <i>Cabernet Franc, El Dorado, CA 2018 (on tap)</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
JEAN-LUC COLOMBO <i>Syrah, Collines Rhodaniennes FR 2018</i>	16/70
LÚUMA <i>Cabernet Sauvignon, Napa 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
HIGH NOON Hard Selter \$5
LAGUNITAS IPNA (Non-alcoholic) Petaluma, CA (12oz bottle) \$5

MOCKTAILS \$8

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

REFRESHMENTS

SARATOGA SPARKLING WATER (28oz) \$6
HIBISCUS LEMONADE \$4
MEXICAN COKE (16oz) \$8
MEXICAN SQUIRT (12oz) \$5
FEE BROS GINGER BEER (12oz) \$5
CANNED SODA <i>Diet Pepsi, 7-Up</i> \$3
LAGUNITAS HOP WATER (12oz) \$4
NOE VALLEY ROASTERY COFFEE \$4
STUMPTOWN COLD BREW \$6