

Mr. Digby's

RESTAURANT

BAR BITES \$5

PIMENTO CHEESE & CRACKERS (VEG)
SEASONAL PICKLES (V)
LOADED DEVILED 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

DRINKS

HOUSE COCKTAILS

- DIGS THE COSMO *citron vodka, orange liqueur, Licor 43, cranberry, lime* \$15
BOULEVARDIER *rye, bitter liqueur, sweet vermouth* \$13
HETCH HETCHY *akvavit, green chili vodka, dry vermouth, olive oil* \$14
SNAKE EYES *mezcal, pineapple, citrus blend, spicy tincture, chili salt rim* \$13
PAPA DOBLE *rum blend, hibiscus amaro, grapefruit, lemon, peach* \$13
GARDEN GIMLET *gin, cucumber, lime, celery, mint* \$13
TEQUILA SUNSET *reposado tequila, elderflower, fiero, grapefruit, lime, salt rim* \$13
ELDERFLOWER SPRITZ *orange aperitif, elderflower, peach, citrus* \$13

WINE

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
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 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
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

DRAFT BEER \$8

- SEVEN STILLS *"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
SINCERE *Dry Apple Cider, Napa, CA (16oz)* \$9