

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 sweet potato, pepitas, avocado green goddess</i>	11

BRUNCH

SWEET POTATO HASH <i>carnitas, delicata, poached eggs, whole grain mustard, sage</i>	18
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
BROCCOLI PIMENTO FRITTATA (VEG) <i>crème fraîche, potato chips, crispy shallot</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
SEASONAL FRUIT BOWL (VEG) <i>Bartlett pears, Honeycrisp apples, green grapes</i>	5
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 Biexas, 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

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