

Mr. Digby's

RESTAURANT

BAR BITES \$5

PIMENTO CHEESE & CRACKERS (VEG)

SEASONAL PICKLES (V)

LOADED DEVILED EGGS

CORN & SHRIMP FRITTERS

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, cherry tomatoes, hardboiled egg, blue cheese</i>	14
KALE GREEN GODDESS (VEG) <i>roasted corn, pepitas, avocado green goddess</i>	11

HOT

SPINACH DIP HOT BREAD (VEG) <i>sourdough, Calabrian chili, mozzarella</i>	12
FRENCH ONION SOUP <i>comté, crouton</i>	14
BAKED OYSTERS <i>garlic parmesan butter, panko</i>	18
SALT AND PEPPER WINGS <i>onion dip</i>	15
SESAME FLATBREAD (V) <i>sunflower tahini, cucumber, sesame, dill</i>	10

ENTREES

CHICKEN POT PIE <i>asparagus, peas, carrots</i>	24
HAM-BRINED PORK CHOP <i>braised cabbage, apple, whole grain mustard jus</i>	28
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
CHICK"HEN" 'N BISCUITS (VEG) <i>hen of the woods mushrooms, English pea gravy</i>	21
DIGBY BURGER <i>wagyu beef, swiss, pickled cabbage, Russian dressing, fries or greens</i>	17

SIDES

MAPLE CARROTS (VEG) <i>ginger, butter</i>	6
ROASTED BROCCOLI (VEG) <i>garlic, breadcrumbs</i>	6
FRIES <i>fines herbs</i>	6

DRINKS

HOUSE COCKTAILS

- DIGS THE COSMO *Grey Goose Citron, Cointreau, Licor 43, cranberry, lime* \$15
BOULEVARDIER *rye, bitter liqueur, sweet vermouth* \$13
DIGBY'S MARTINI *vodka or gin, ambrato vermouth, olive brine* \$13
SIDEWALK LEMONADE *vodka, lillet, lemon, rosemary, bubbles* \$13
SNAKE EYES *white rum, pineapple, citrus blend, spicy tincture, chili salt rim* \$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
BOTANICAL SELTZERS *white peach & rosemary, watermelon & basil,
strawberry & lemongrass* \$8

WINE

CONQUILLA <i>Cava Brut Rosé, Catalonia, SP</i>	13/56
VICTORINE DE CHASTENEY <i>Brut, Cremant de Bourgogne, FR</i>	14/60
LAURENT-PERRIER <i>Brut Le Cuvee, Champagne, FR</i>	100
INIZI <i>Hi Jump Rosé, Mendocino County, CA 2020 (on tap)</i>	13/56
McINTYRE <i>Rosé, Santa Lucia Highlands, CA 2018</i>	14/60
PRATSCH <i>Grüner Veltliner, Weinviertal, AT (on tap)</i>	11/46
ABADÍA DE SAN CAMPIO <i>Albariño, Rias Biaxas, SP 2019</i>	12/48
LONG MEADOW RANCH <i>Sauvignon Blanc, Rutherford, CA 2018</i>	14/60
PENCE <i>Chardonnay, Santa Rita Hills, CA 2018</i>	15/65
LO-FI <i>Chenin Blanc, Santa Barbara, CA 2020</i>	17/75
DOMAINE DOMINIQUE ROGER <i>Sancere, 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
SAINTSBURY <i>Pinot Noir, Napa CA 2019</i>	13/56
MONKEY JACKET <i>Red Blend, North Coast, CA 2018</i>	15/65
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

BEER \$8

- SEVEN STILL'S *Slo Flo Pilsner, San Francisco, CA*
FORT POINT *KSA, San Francisco, CA*
STANDARD DEVIANT *Hazy Pale Ale, San Francisco, CA*
ALTAMONT *Maui Wau'i IPA, Livermore, CA*
FACTION *Pale Ale, Alameda, CA*
SINCERE *Dry Apple Cider, Napa, CA (16oz can)* \$9