

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 corn, pepitas, avocado green goddess</i>	11

BRUNCH

CORNED BEEF HASHBROWN <i>poached eggs, whole grain mustard crème fraîche</i>	19
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
SEASONAL SCRAMBLE TOAST (VEG) <i>cherry tomatoes, garlic confit, crème fraîche</i>	17
<i>add speck 2</i>	
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>peaches, pluots</i>	5
FRIES <i>fines herbs</i>	6

DRINKS

BRUNCH COCKTAILS

GIN AND JUICE	<i>Sevilla orange gin, pineapple gum, lime, Peychaud's bitters</i>	\$13
CUCUMBER COOLER	<i>pisco, cucumber, pineapple, vanilla, lime, bubbles</i>	\$13
RUM ME DOWN	<i>cachaça, elderflower, hibiscus, lime, peach bitters</i>	\$13
SIDEWALK LEMONADE	<i>vodka, lillet, lemon, rosemary, bubbles</i>	\$13
GARDEN GIMLET	<i>gin, cucumber, lime, celery, mint</i>	\$13
TEQUILA SUNSET	<i>reposado tequila, elderflower, fiero, grapefruit, lime, salt rim</i>	\$13
FIERO SPRITZ	<i>fiero, bubbles, peach bitters</i>	\$13
IRISH COFFEE	<i>Teeling Irish Whiskey, whipped cream</i>	\$13
BLOODY MARY	<i>vodka, house bloody mix</i>	\$10
MICHELADA	<i>lager, house bloody mix</i>	\$7

WINE

CONQUILLA	<i>Cava Brut Rosé, Catalonia, SP</i>	13/56
VICTORINE DE CHASTENAY	<i>Brut, Cremant de Bourgogne, FR</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 Baixas, SP 2019</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 MARDON	<i>Sancerre, Loire Valley, FR 2019</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
MONKEY JACKET	<i>Red Blend, North Coast, CA 2018</i>	15/65
LAND OF SAINTS	<i>Pinot Noir, San Luis Obispo, CA 2020</i>	16/70
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

DRAFT BEER \$8

SEVEN STILL	<i>"Slo Flo" Pilsner, San Francisco, CA</i>
21ST AMMENDMENT	<i>Mexican Style Lager, San Francisco, CA</i>
STANDARD DEVIANT	<i>Hazy Pale Ale, San Francisco, CA</i>
ALTAMONT	<i>"Maui Wau" IPA, Livermore, CA</i>
FACTION	<i>Pale Ale, Alameda, CA</i>

CANS

MONTUCKY	<i>"Cold Snacks" Lager, Bozeman, MT (16oz)</i>	\$5
STANDARD DEVIANT	<i>Kolsch, San Francisco, CA (12oz)</i>	\$6
SINCERRE	<i>Dry Apple Cider, Napa, CA (16oz)</i>	\$9