

# LUNCH MENU

Wednesday–Friday 11am–2pm // Catering & Private Parties Available

## CHEESE + CHARCUTERIE

### CHEESE

Hand-crafted cheese from up the road and around the world

☐ **St. André**

Cow's Milk Triple Cream – France  
Paired with Demi-sec Grapes

☐ **Cave Aged Gouda**

Cow's milk – 12 month Holland  
Paired with Chicory Milk Jam

☐ **Humboldt Fog**

Goat's Milk – Humboldt County  
Paired with Red Onion Jam

☐ **Manchego**

Sheep's Milk – 6 months – Spain  
Paired with Marcona Almonds

☐ **Pt. Reyes Bleu**

Cow's Milk – Mendocino County  
Paired with Orange Clover Honey

### MEAT

Artisanal and homemade\*  
charcuteries

☐ **Prosciutto di**

**San Daniele** – Italy

☐ **Salame Calabrese**

☐ **Ciccioli** – Italian Pork Terrine\*

☐ **Spice Smoked Duck Breast\***

☐ **Iberico** – Spain (Add \$4)

☐ **Bresaola** – (Add \$4)\*

☐ **Coppa** – (Add \$4)\*

Selected charcuterie  
accoutrements may include:

Cornichons, Whole Grain &  
Regular Dijon Mustard, Marinated  
Olives, and Daily Focaccia

|  |    |
|--|----|
| Two-cheese Selection.....  | 13 |
| Three-cheese Selection .....                                     | 19 |
| Two-meat Plate .....   | 13 |
| Three-meat Plate .....   | 18 |
| Cheese & Charcuterie Plateau (2 cheese & 2 meat selections)..... | 24 |
| Cheese & Charcuterie Tower (4 cheese & 3 meat selections).....   | 37 |
| The Cheese Monger...(All 5 cheese selections).....               | 29 |

### SALADS

Kale & Arugula Salad.....8  
Dried Fruit, Kohlrabi, Pickled Fennel, Date Vinaigrette

Bartlett & Asian Pear Salad.....8  
Fresh and Flash-griddled Pears, Grapefruit, Thai Basil,  
Endive, Crispy Parsnips, Green Chile Vinaigrette

Caesar Salad.....9  
Focaccia Croutons, Grana Padano Cheese, Caesar  
Add Boquerones 3

Add protein to any salad:

Chicken - 4 | Wild Salmon - 6 | Steak - 4

### SANDWICHES

Marinated Pulled Chicken Salad.....9  
Fresh Herbs, Lemon, Arugula, Confit Garlic Aioli

Italian ..... 10  
Italian Pork Terrine, Capicola, Mortadella, Piquante  
Peppers, Provolone Piccante, Italian Herbs, Chopped  
Romaine, Oil and Vinegar

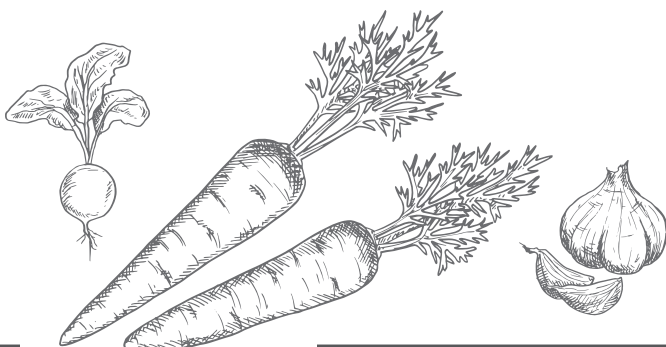
Sliced Steak ..... 11  
Boursin-style Cheese Spread, Red Onion Jam, Arugula

Vegetable Muffuletta.....9  
Roasted Cauliflower and Brussels Sprouts, Pickled  
Vegetable and Olive Salsa, Provolone Piccante,  
Greens, Confit Garlic Aioli

### SIDES

Regular - 4 | Large - 7

Chickpea, Cucumber, Purslane, Feta  
Cauliflower, Golden Raisin, Ginger, Coriander  
Beets, Horseradish, Citrus



In accordance with state law and SF mandates, SDV adds a 10% living wage charge to all service checks, evenly distributed to all employees to help offset the cost of living, commuting, and working in SF. Thank you for understanding.

# BRUNCH MENU

Saturday 10am–2pm // Sunday 10am–4pm // Happy Hour 4pm–10pm

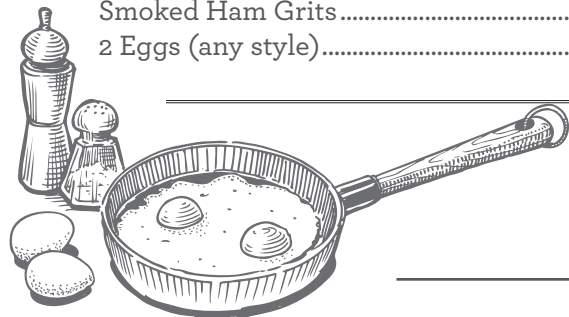
## #BRUNCHTHERAPY

- Kale & Arugula Power Salad..... 11  
*Dried Fruit, Kohlrabi, Pickled Fennel, Quinoa, Date Vinaigrette, House Granola*
- Bartlett & Asian Pear Salad..... 11  
*Fresh and Flash-griddled Pears, Grapefruit, Thai Basil, Endive, Crispy Parsnips, Green Chile Vinaigrette*
- Olive Oil Poached Wild Salmon Salad.....16  
*Charred Romaine, Chickpea Croutons, Demi-sec Grapes, Goddess Dressing*
- Housemade Yogurt & Granola..... 12  
*Poached Quince, Local Honey*
- Niçoise-style Avocado Toast.....8  
*6 minute Egg, Tomato Marmalade, Niçoise Olives, Vegetables, Escabeche, Dressed Baby Red Potatoes, Dijon Vinaigrette*  
  
*Add Local Line Caught Olive Oil Poached Tuna 6*
- Corn & Smoked Chile Hush Puppies.....10  
*Crab and Charred Scallion Remoulade*
- Crispy Potato Cubes .....11  
*Gruyère Cheese Fondue, Fermented Gypsy Pepper, Piperade Emulsion, Dried Omani Lemon*

- Croque Madame .....14  
*2 Fried Eggs, Gruyère Fondue, Black Forest Ham*
- Smoked Ham Grits .....14  
*House-smoked Heritage Ham and Cheddar Grits, Two Poached Eggs, Shaved Radish*
- Eggs Benedict .....15  
*Griddled Biscuit, House Tasso Ham, Slow-roasted Tomato, Scallion, Hollandaise*
- Steak & Eggs..... 17  
*Bavette, 2 Eggs, Gruyère Cheese and Yukon Potato Gratin Sauce*
- Brioche French Toast..... 13  
*Turkish Coffee Battered, Poached Quince, Whipped Orange-Mascarpone, Quince Syrup*

### SIDES

- Housemade Bacon..... 5
- Smoked Ham Grits..... 5
- 2 Eggs (any style)..... 4



### COCKTAILS

*(Made with Cava)*

- Mimosa.....7  
*Orange Juice*
- Cherry Bellini .....9  
*Luxardo Cherry, Cherry Liqueur*
- Kir Royale.....8  
*Framboise*
- Nelson’s Blood .....9  
*Port*
- Elderflower Cocktail.....8  
*Elderflower Liqueur*
- French Revolution.....9  
*Brandy and Framboise*

### BRUNCH WINES

*(by the glass only)*

#### WHITE

- Emiliana,  
Frisante Malvasia.....17/14

#### RED

- Cavalchina, Bardolino  
“Valpolicella” ..... 13/10

#### SPARKLING

- Scacciadiavoli,  
Sagrantino Rosé.....20/16



Glass/Club

### COFFEE

- Brewed Coffee (*Umbria*) .....3
- Espresso .....3
- Americano.....4
- Macchiato.....4
- Cappuccino.....4
- Would you like a coffee spike?*
- Amaretto.....2
- Baileys.....2
- Kahlua.....2

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