

# FOOD MENU

3:00pm-10:00pm

## 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 Apple Butter*

**Humboldt Fog**

*Goat's Milk - Humboldt County  
Paired with Red Onion Jam*

**Manchego**

*Sheep's Milk - 6 months - Spain  
Paired with 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\***

**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

## DOLLAR OYSTERS

Mon - Sun,  
3:00 pm-6:00 pm

## ON THE ICE - DAILY CHEF'S CHOICE OF OYSTER

*Served over ice with mignonette of the day - 2.25 each*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



## BAR BITES

Warm Marinated Olives 5

Fried Castelvetrano Olives 6

House Focaccia, Olive Oil 4

Spiced Marcona Almonds 4

Stuffed Piquante Peppers, Jicama Salsa, Avocado Mousse 5

Corn and Smoked Chili Hush Puppies, Charred Scallion Remoulade 7

Fried Oyster & House Tasso Ham Tartine, Toasted House Bread 5

Swordfish Brandade, Romesco, Focaccia Toast 7

In accordance with state law & 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, & working in SF. Thank you for understanding.

Kitchen is open 5:30pm–10:00pm

## DAILY BRUSCHETTE

*A rotating selection of seasonal artisan inspired dishes on house made focaccia.  
See chalkboard or ask your server.*

## PETITES ASSIETTES

Cauliflower a La Plancha .....9  
*Sherry-Golden Raisin Sauce, Toasted Pine Nut, Preserved  
Lemon Gremolata*

Crispy Potato Cubes .....10  
*Gruyere Cheese Fondue, Fermented Gypsy Pepper,  
Piperade Emulsion, Dried Omani Lemon*

Roasted Brussels Sprouts & Chestnuts .....11  
*House-cured Pancetta, Bagna Cauda Sauce*

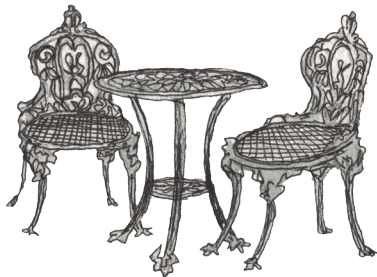
Kale & Arugula Salad .....10  
*Kumquat, Kohlrabi, Quinoa, Pickled Fennel, Almond  
Granola, Date Vinaigrette*

Bartlett & Asian Pear Salad .....11  
*Fresh and Flash Griddled Pears, Grapefruit, Thai Basil,  
Endive, Parsnip Chips, Green Chile Vinaigrette*

Lobster Cavatelli .....16  
*House-made Pasta, Poached Lobster, Wild Mushrooms,  
Fines Herbs, Leek-Lobster Sauce Americaine*

Eye Round Steak a La Plancha .....18  
*Watercress, Bordelais Sauce, Maitake Mushrooms,  
Crispy Potato Cubes*

## DESSERTS



Chocolate Coffee Opera Cake .....7  
*Chantilly Cream*

*Recommended dessert wine pairings: Ruby Port or Vin Santo*

Vanilla Bean Crème Brûlée .....7  
*Salted Caramel Foam*

*Recommended dessert wine pairings: Ruby Port or Vin Santo*

Lemon Buttermilk Cake .....7  
*Huckleberry, Whipped Crème Fraîche*

*Recommended dessert wine pairings: Moscato or Late Harvest Riesling*

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