

FOOD MENU

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

DOLLAR OYSTERS

Wed - 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 Griddle Cake, Shiitake Mushroom Condiment 4

Corn and Smoked Chili Hush Puppies, Crab & Charred Scallion Remoulade 7

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

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 5:30p-10:00pm

DAILY BRUSCHETTE

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

PETITES ASSIETTES

Mission Fig & Wild Arugula Salad10
*Pickled Fennel, Kohlrabi, Goat Cheese,
Aged Sherry Vinaigrette*

Bartlett & Asian Pear Salad11
*Fresh and Flash Griddled Pears, Grapefruit, Thai Basil,
Endive, Parsnip Chips, Green Chile Vinaigrette*

Cauliflower a La Plancha9
*Sherry-Golden Raisin Sauce, Toasted Pine Nut, Preserved
Lemon Gremolata (seared Local Seared Black Cod - yes
please! Additional \$8)*

Olive Oil Poached Wild Salmon16
*Charred Romaine, Chickpea Croutons, Demi Sec Grapes,
Goddess Dressing*

Roasted Brussels Sprouts & Chestnuts10
House-cured Pancetta, Bagna Cauda Sauce

Lobster Cavatelli16
*House Made Pasta, Poached Lobster, Charred Corn,
Fines Herbes, English Pea Sauce*

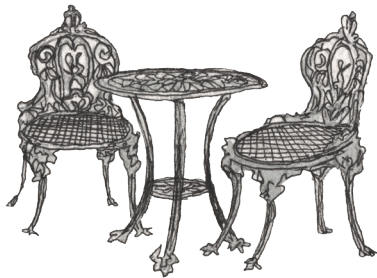
Crispy Potato Cubes11
*Gruyere Cheese Fondue, Fermented Gypsy Pepper,
Piperade Emulsion, Dried Omani Lemon*

Mushroom Stuffed Quail17
*Boneless Quail, Nebrodini Mushroom, Toasted
Gnocchi, Stir Fried Pea Greens, Porcini Jus*

Bavette Steak a La Plancha18
*Watercress, Smoked Tomato Bordelaise,
Crispy Potato Cubes*

Pomegranate Glazed Heritage Pork Cheeks15
*Sage Roasted Spaghetti Squash, Pickled Grapes,
Hazelnut Gremolata*

DESSERTS



Chocolate Coffee Opera Cake7
Chantilly Cream
Recommended dessert wine pairings: Ruby Port or Vin Santo

Vanilla Bean Crème Brûlée7
Salted Caramel Foam
Recommended dessert wine pairings: Ruby Port or Vin Santo

Lemon Buttermilk Cake7
Huckleberry, Whipped Crème Fraîche
Recommended dessert wine pairings: Moscato or Late Harvest Riesling

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