

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 Peach Jam*

☐ **Humboldt Fog**

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

☐ **Manchego**

*Sheep's Milk - 6 months - Spain
Paired with Spanish Marcona
Almonds*

☐ **Pt. Reyes Bleu**

*Cow's Milk - Mendocino County
Paired with Orange Clover Honey*

MEAT

*Artisanal and homemade
charcuteries*

☐ **Prosciutto di**

San Danielle - Italy

☐ **Artisan Salami of the Day**

☐ **Ciccioli - Italian Pork Terrine**

☐ **Iberico - Cured Ham (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

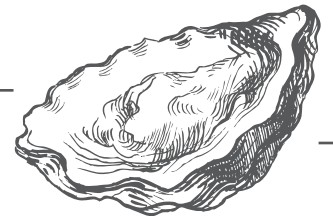
DOLLAR OYSTERS

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

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, Cowgirl Goat Cheese,
Aged Sherry Vinaigrette*

Heirloom Tomato Salad11
*Warm Freshly Made Ricotta, Summer Beans,
Arugula Pistou, Basil*

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*

Fried Oyster & Tasso Ham Tartine10
*Crispy Fried Oysters, Tasso Ham, Summer Slaw,
Oyster Aioli on Toast*

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

Wild Gulf Shrimp a La Plancha13
Crispy Potato Cubes, Sea Beans, Piperade Emulsion

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*

DESSERTS



Chocolate Coffee Opera Cake7
Chantilly Cream

Recommended dessert wine pairings: Ruby Port or Vin Santo

Rosemary Scented Panna Cotta.....7
Rhubarb Shortbread, Honey Mousse

Recommended dessert wine pairings: Moscato or Late Harvest Riesling

Lemon Buttermilk Cake7

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