

# LUNCH MENU

11 am to 2:30 pm

Tuesday - Friday

## BITES

Scopo's Deviled Eggs (5pc) - Candied Bacon, Pickled Shallots \$9

Beef & Chorizo Empanadas (2pc) - Queso Oaxaca, Roasted Green Chili, Corn \$10

Diavoli - Chorizo Stuff Dates (5pc) - Wrapped in Bacon, with Roasted Pepper Sauce \$12

Roasted Cauliflower - Whipped Feta, Salsa Verde, Pistachio \$10



## SALADS & APPS

- Little Gem Salad ..... 15  
*Jicama, Watermelon, Cucumber, Pepitas, Queso Fresco, with Cilantro Lime Dressing*
- Satsuma Salad .....15  
*Fennel, Local Greens, Pomegranate, Feta, Pepitas*  
 .....add Avocado +3/ add Chicken +5
- Khao Soi Soup.....14  
*Chicken, Wonton Noodles, Curry, Coconut*
- Yellowfin Tuna Crudo.....18  
*Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs*
- Beer Battered Fish Taco .....12  
*Cod, Cabbage, Cotija, Chiptole Aioli, Mango Pineapple Salsa*

## SANDWICHES

- Fried Chicken Sandwich.....14  
*Southern Fried Chicken, Cole Slaw with Apples, Bacon, Avocado, Smoked Jalapeno Ranch, Honey Mustard, on Brioche*
- Toasted Turkey & Soppressata Sandwich.....14  
*Lettuce, Tomato, Pickle, Mustard Aioli, Provolone, on Dutch Crunch.....add Avocado +3/ add Bacon +3*
- Bergey Burger .....14  
*Smash Double, American Cheese, Little Gems, Tomato, Onion, Pickle, Risqué Sauce (Beyond Beef Available +2)*  
 .....add Avocado +3/ add Bacon +3
- Grilled Cheese Annabella .....12  
*Apple Butter, Fiore Sardo, Asiago, on Sourdough*

## Available Sides - \$4 Each

Fries • House Salad • Chips • Coleslaw • Lost & Found Item of our Choice

## BEVERAGES

### Water / Sodas \$5

- Mexican Coke
- Aranciata
- Aranciata Rosso
- Limonata
- Sparkling Water

### Adult Beverages

- Mont Gravet, Cinsault Rosé \$13 / \$10
- Francois Montand, Brut Blanc de Blancs \$11/ \$9
- Astrolabe, Sauvignon Blanc, \$15/ \$12
- Cuatro Rayas, Tempranillo, \$13/ \$10
- Michael Pozzan, Cabernet Sauvignon \$19/ \$15
- North Coast, Scrimshaw Pilsner \$5/ \$4
- Societe Brewing, Coachman Sessions IPA \$5/ \$4



The kitchen crew at SDV is paid higher than average to help offset the cost of living, commuting, & working in SF. To make this possible SDV adds a 5% living wage charge to all service checks. Thank you for understanding.

# DINNER MENU

..... 3 pm to 9 pm .....

## SMALL PLATES

### Khao Soi Soup \$14

*Chicken, Wonton Noodles, Curry, Coconut*

Wine Pairing - Cave Robert et Marcel, Cabernet Franc, "Les Epinats", SAUMUR, LOIRE, FRANCE, 2018

### Yellowfin Tuna Crudo \$18

*Nuoc Cham, Fennel, Citrus, Avocado, Sesame, Herbs*

Wine Pairing - Mellot, Sauvignon Blanc, MENETOU-SALON, LOIRE, FRANCE, 2019

### Satsuma Salad \$15

**add Chicken \$5 / add Avocado \$3**

*Fennel, Local Greens, Pomegranate, Feta, Pepitas, Balsamic Glaze*

Wine Pairing - Denante, Chardonnay, White Burgundy, MÂCON-DAVAYÉ, FRANCE, 2020

### Beer Battered Fish Tacos (3pc) \$12

*Cod, Cabbage, Cotija, Chipotle Aioli, Mango Pineapple Salsa*

Wine Pairing - Allagash, White Ale, PORTLAND, ME

### Housemade Meatballs \$17

*Fra'Diavolo Sauce & Parmesan*

Wine Pairing - Easton, Zinfandel, PLYMOUTH, AMADOR COUNTY, 2015

## LARGER PLATES

### Bergey Burger \$16 / Possible Burger (Beyond Beef) \$18

*Smash Double, American Cheese, Little Gems, Tomato, Onion, Pickle,*

*Risqué Sauce, Served with Side Salad or Curly Potato Fries*

Wine Pairing - Juliette Avril, GSM, CAIRANNE, CÔTES-DU-RHONE, FRANCE, 2017

### Baked Pork Ragù \$22

*Rigatoni Pasta, Fontina*

Wine Pairing - Argiolas, Monica, "Perdera", SARDINIA, ITALY, 2019

### Caramelized Onion & Swiss Chard Ravioli \$20

*Braised Butternut Squash, San Marzano Tomatoes, Soffritto, Broccoli Rabe, Parmesan*

Wine Pairing - Terenzuola, Vermentino Nero, LUNIGIANA, ITALY, 2017

### Rib Eye Steak \$28

*8 oz Rib Eye Steak, Whipped Feta, Bacon, Duck Fat Fingerling Potatoes, Italian Peppers, Chimichurri*

Wine Pairing - Michael Pozzan, Cabernet Sauvignon, "Annabella", OAKVILLE, NAPA VALLEY, 2019

## DESSERT

### Molten Chocolate Soufflé \$9

*Chantilly Cream, Strawberry*

Wine Pairing - Graham's, River Quintas Edition, Reserve Ruby Port, GAIA, PORTUGAL, NV

### Bourbon Vanilla Crème Brûlée \$9

Wine Pairing - Badia di Morrona, Vin Santo, TUSCANY, ITALY, 2013

